

**Clos LaChance Vineyard & Winery****2006 Glittering Emerald-Throated Chardonnay
(Monterey County)**

Hummingbirds have always graced the labels of Clos LaChance wines, but more recently winery owners Bill and Brenda Murphy have started a "Hummingbird Series" devoted to individual species that the Murphys think have something in common with a particular grape variety. I'm not sure what characteristics are shared by a South American hummingbird and Chardonnay – maybe both are attractive and zingy?

The grapes for this Chardonnay come from two spots in Monterey County: a vineyard east of Soledad and one in the San Lucas AVA. The wine is fermented in stainless steel tanks, then racked, filtered

and bottled, so it doesn't spend any time in oak. Nor does it go through malolactic fermentation. The result is a Chardonnay that's very fresh and racy with plenty of citrus and green apple fruit and just a hint of minerality. The persistent core of acidity carries through to a moderately long finish. The wine is also very attractively priced at just \$15. The winery suggests pairing this Chardonnay with scallops with mango salsa, Chinese chicken salad or Camembert cheese. I think it would be perfect with just about any simple seafood dish.

Reviewed August 23, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Clos LaChance Vineyard & Winery](#)

Vintage: 2006

Wine: Glittering Emerald-Throated Chardonnay

Appellation: [Monterey County](#)

Grape: Chardonnay

Price: \$15.00

THE REVIEWER**Laurie Daniel**

Laurie Daniel, wine columnist for the *San Jose Mercury News*, has been reviewing wine for more than 10 years. She doesn't use numbers, preferring to describe her recommended wines and let consumers decide for themselves.

Laurie believes that bigger isn't necessarily better; she's partial to wines of balance, finesse and character. Her particular interests are Pinot Noir (versions that really taste like Pinot, that is) and aromatic whites like Sauvignon Blanc, Riesling and Gewürztraminer.