

CLOS DE LA TECH

SANTA CRUZ MOUNTAINS

New 5-Year-Aged *Alambic Brandy* Introduction

Infinitely more than “just a spirit”



Brandy was the first wine-based eau-de-vie produced from the old world. The most notable are Armagnac and Cognac produced in southwest France, in the heart of Gascony. They are distilled from white and red wine in Alambic stills and aged for several years in oak barrels before being released. Brandies may be made from different blends (made from several eau-de-vies from different harvests) or single vintages that are specific to a region (from one harvest).

“Clos de la Tech Alambic Brandy is a noble libation to be enjoyed on one’s own or shared with special friends.”

We are introducing Clos de la Tech 5-Year Alambic Brandy – the 2014 vintage from Domaine Lois Louise, Santa Cruz Mountains Estates Monopole. This artisanal spirit, made in small quantities of 100% Pinot Noir grapes, was a collaboration of winemaker Valeta Rodgers of Clos de la Tech and master (Alambic) distiller Joe Thomas Corley.

The Vines and The Terrior

The Domaine Lois Louise Estate vineyard is located on the steep slopes of the Santa Cruz Mountains facing the Pacific Ocean at 1700 feet above sea level. Clos de la Tech grows nine different Dijon clones of Pinot Noir which was the base of our eau-de-vie. The soil is dark grayish brown stony clay loam, developed from weathered igneous rock.

The Brandy

This brandy reminds one of the Bas-Armagnac region of southwest France with its reddish-brown color and silky-rich mouth feel. Flavors of sweet oak, rose, tropical fruits, and rancio (a term describing great maturity in the eau-de-vie). Clos de la Tech Alambic Brandy is a noble libation to be enjoyed on one’s own or shared with special friends.

Limited Allocated Quantities Available

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Premiere Pinot Noir