



CLOS PEGASE  
NAPA VALLEY

2017  
CHARDONNAY  
HOMMAGE, MITSUKO'S VINEYARD  
CARNEROS, NAPA VALLEY

**H**OMMAGE, THE NAME FOR CLOS PEGASE'S RESERVE WINES, pays tribute to the artisans, growers, enologists, craftsmen and workers whose efforts are reflected in the wines. Our artisanal Hommage wines are made in very limited quantities from exceptional estate fruit. They are concentrated, rich and full-structured - ideal for aging.

#### HARVEST NOTES

After a series of dry years, 2017 brought back plenty of rainfall, making it one of the wettest years on record. A wet winter and spring helped recharge the groundwater resources as well as filling reservoirs and irrigation ponds. Bud break happened around mid-March amidst continued light rain, which helped in preventing frost damage. Bloom and fruit-set occurred under mild conditions beneficially ensuring a successful set. The abundance of soil moisture provided a plentiful water supply to the root systems throughout the year, which fueled rigorous canopy growth. A mild June and July gave way to sporadic heat spike events immediately followed by cooling trends which ran throughout the harvest period. This caused a stop-and-start approach to harvesting, as the sugar levels increased, then fell back down. Fortunately, 90% of our grapes were harvested prior to October 9th, 2017

#### WINEMAKER NOTES

Fruit from our Estate vineyard was hand harvested in the cool of the night, affording us the opportunity to receive the fruit cold. The fruit was then hand sorted and gently pressed as whole clusters, similar to the methods used in the champagne region of France. After pressing to tank, the juice was allowed 24 hours to cold settle before being racked off heavy lees to barrel, where it underwent primary fermentation. Kept in our naturally cool caves the barrel fermentation lasted approximately three weeks; after which the barrels were topped and stirred. The wine then went through natural Malolactic fermentation, with bâtonnage continuing until the third month. When Malolactic fermentation was complete the wine was allowed to undergo gentle élevage in our caves. In April 2019, the barrels for this flagship wine were selected and racked to tank. We lightly filtered this wine prior to bottling in late June of 2019.

#### TASTING NOTES

When swirled in the wine glass, our 2017 Hommage Chardonnay is a beautiful, clear lemon yellow color. The aromas are subtle at first, building around honeysuckle, ripe melon, and bakers spice. Across the palate the wine shows a balanced acidity intermingled with flavors of Manuka honey, cantaloupe, a touch of cut hay and slight marzipan notes. The finish is crisp with the phenolics leaving the palate clean and ready for more.

#### TECHNICAL INFO

#### VARIETAL COMPOSITION

100% Chardonnay

#### VINEYARD

100% Mitsuko's Vineyard  
Carneros, Napa Valley

#### HARVEST DATES

September 9th - September 12th

#### FERMENTATION

100% barrel fermented

#### AGING

19 months in 30% new French oak

#### BOTTLING DATE

June 2019

#### ALCOHOL

14.6%

#### PRODUCTION

904 6-bottle cases