



CLOS PEGASE
NAPA VALLEY

2019 SAUVIGNON BLANC

MITSUKO'S VINEYARD | CARNEROS, NAPA VALLEY

MITSUKO'S VINEYARD, located in the cool Carneros region, has proven over the years to have an abundance of ideal sites for Sauvignon Blanc. Purchased by Clos Pegase as bare land in 1989, the winery has continued to refine the vineyard's plantings in order to maximize the site's potential, and subsequently, the Clos Pegase Sauvignon Blanc continues to evolve each year.

HARVEST NOTES

A wet start to the year helped recharge the soil moisture profiles in all our vineyards, delivering much needed relief to all regions. Cool conditions persisted throughout spring, with overcast weather during flowering, that resulted in lowering yields. This was followed by cool temperatures leading into early summer, which further delayed fruit development. Conditions gradually improved as we entered summer, with warmer temperatures encouraging the vineyards to "catch up" from the sluggish start. Warm and dry weather throughout harvest meant the grapes could be given sufficient time to stay on the vine and develop the intense flavors we look for during maturity. The long Indian summer meant we had a relatively late harvest, with the last of our grapes being picked at the start of November.

WINEMAKER NOTES

Picked and sorted in the vineyard, the grapes were destemmed and pressed immediately upon arrival at the winery, whilst they were still cool from the morning fog. To preserve the fresh aromatics, the juice was allowed to clarify overnight and then racked off the heavy lees and sent to stainless steel tanks for fermentation. A long cool fermentation took place lasting around three weeks. The wine was then aged *sur lie* in tank for a further four months before a light filtration and bottling.

TASTING NOTES

The 2019 Clos Pegase Sauvignon Blanc has lovely tropical aromas of guava, kiwi fruit and lychee on the nose. With flavors of cantaloupe melon, a touch of white grape, fresh cut cucumber and passion fruit across the palate. The delicious balance of natural acidity alongside the ripeness of this wine, delivers a crisp, clean, refreshing finish.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Sauvignon Blanc, "Musqué" clone

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

September 13th - September 20th

FERMENTATION

Tank fermented

AGING

4 months in tank *sur lie*

BOTTLING DATE

January 16th, 2020

ALCOHOL

13.0%

PRODUCTION

1,986 cases

