



CLOS PEGASE

NAPA VALLEY

2018

HOMMAGE CHARDONNAY

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HOMMAGE CHARDONNAY endeavors to create the best possible expression of Chardonnay from the Napa Valley. Using barrel fermentation techniques combined with rigorous fruit selection, this chardonnay is made to evolve gracefully in bottle improving with age.

VINTAGE NOTES

After the dramatic end to the 2017 vintage, the 2018 vintage was a return to normal, although a normal we've not seen in years. Mild conditions throughout flowering meant fruit set was extended and successful, ultimately leading to high yields slowing down ripening. The hot temperatures in July and August relented from September onwards. There were no late season heat spikes or serious harvest rain events which meant the hang time of the grapes could be extended. The result was naturally balanced wines, lower in alcohol that retained good amounts of natural acidity. This was one of the longest harvests we've seen since 2011, starting on the 31st of August and ending on the 5th of November and can be summed up as a "Classic" Napa Valley vintage. Definitely one to follow closely.

WINEMAKER NOTES

The grapes were hand picked at night to arrive at the winery while still cold in the early morning. Individual blocks were fermented separately to preserve the unique nature of terroir and clone. Once at the winery, we loaded the presses and gently pressed the clusters, sending the juice to stainless steel tanks where it cold settled for between 24–48 hours. The individual blocks were then fermented in a combination of stainless steel and oak before being matured in oak where they underwent malolactic fermentation. Battonage was carried out on a regular basis at the start of ML. We then allowed the wines to slowly mature in barrel in our cave for around 16 months. For the Hommage wines we then go through and select the best lots, blending them and then gently fining them before bottling.

TASTING NOTES

In the glass, the wine swirls a clear lemon yellow. Intense aromatics, fresh fruits, melon, cantaloupe, peach and honeysuckle flowers. On the palate, the wine shows a bright acidity, flavors of Scottish Heather honey, fresh baked bread, slight marzipan notes interspersed with ripe honey dew melon and a touch of asian pear. The finish is crisp with the phenolics leaving the palate clean and ready for more. Try with bay scallop chowder with a French baguette.

VARIETAL COMPOSITION *100% Chardonnay* | VINEYARD *100% Mitsuko's Vineyard* | APPELLATION *Carneros, Napa Valley*
HARVEST DATE *August 31–November 5, 2018* | FERMENTATION *stainless steel and oak with malolactic* | AGING *16 months in French oak, 30% new*
BOTTLING DATE *July 15, 2020* | ALCOHOL *14.2%* | RS *0 g/L* | TA *6.5 g/100ml* | PH *3.55* | PRODUCTION *571 cases*
AGING POTENTIAL *10 years*