



CLOS PEGASE
NAPA VALLEY

2016 CHARDONNAY

MITSUKO'S VINEYARD | CARNEROS, NAPA VALLEY

MITSUKO'S VINEYARD, located south of Highway 121 in the cooler part of Napa Carneros, has proved to have an abundance of ideal sites for Chardonnay. Since its purchase as bare land in 1989, we have continually refined our plantings to optimize the wine grape quality potential of each block by determining the best clones to match each soil type. Thus, our Chardonnay blend continues to evolve towards greater heights every year.

HARVEST NOTES

A near perfect growing season in 2016 ensured that our harvest was of extremely high quality. Benefiting from early bud break and plenty of spring rain, we saw early growth of the young canopy. As the temperatures started to rise the rain events became less frequent, the vines flowered and we moved into bloom with optimum conditions, helping promote a successful and abundant fruit set. The drought conditions of the previous years were starting to recede as we maintained a full soil moisture profile for much of the early growing season in all our vineyards. As we moved into veraison - the period where the small green berries start to develop color, gain sugar and lose their acidity - we begin to see the true potential that 2016 is offering. It was fortunate that the rains held off until mid-October, as we were able to harvest our vineyards at precisely the right time, optimizing fruit flavor intensity whilst retaining the natural bright balanced acidity of the grape.

WINEMAKER NOTES

Picked in the cool early morning hours, our Chardonnay grapes were delivered to the winery in perfect condition. Whole cluster pressed and given 24 hours to cold settle, the clarified juice was then racked to tank, where it was inoculated with a strain of yeast that was isolated from Burgundy's Côte d'Or region. After inoculation, juice was then transferred to barrel to begin malolactic fermentation. We allowed partial malolactic fermentation to begin before stirring regularly. This wine spent 9 months maturing in barrel prior to being lightly fined and filtered for bottling.

TASTING NOTES

Our 2016 Mitsuko's Vineyard Chardonnay offers generous aromas of lemon/lime citrus swirled between honeydew melon and pear. On the palate, the full malolactic fermentation gives a smooth creamy texture with oak influence, generating flavors of brioche, custard and pie crust. The ripe melon fruit combines with apricot in the mid-palate giving this wine a sumptuous taste. The complexity comes from the harmonious combination of fresh fruit, oak and a driving acidity that keeps the wine persistent and crisp.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

September 10th - September 28th

FERMENTATION

100% barrel fermented

AGING

9 months sur lie in 30% new French oak

BOTTLING DATE

July 12th, 2017

ALCOHOL

14.6%

PRODUCTION

4,300 cases

