



2018
ROSÉ
NAPA VALLEY

MITSUKO'S VINEYARD, located in the cool Carneros region, has proven over the years to have great influence in cool climate wine styles. Purchased by Clos Pegase as bare land in 1989, the winery has continued to refine the vineyard's planting in order to maximize the site's potential and subsequently, the Clos Pegase Malbec continues to evolve each year.

HARVEST NOTES

After the dramatic end to the 2017 vintage, the 2018 harvest was a return to normal; although a normal we have not seen in years. Mild conditions throughout flowering meant fruit set was extended and successful. Ultimately leading to high yields which slowed 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, which were lower in alcohol and retained good amounts of natural acidity. This was one of the longest harvests we had seen since 2011, starting on the 31st of August and ending on the 5th of November. The 2018 harvest can be summed up as a "Classic" Napa Valley vintage. Definitely a vintage to follow closely.

WINEMAKER NOTES

Grapes for our 2018 Rosé were picked and sorted in the vineyard. Upon arrival at the winery, whilst they were still cool from the morning fog, the grapes were destemmed and pressed immediately. The must was given 48 hours skin contact before being gently pressed to tank, where it was allowed to clarify and then racked off the heavy lee before being sent to stainless tanks for fermentation. After a long cool fermentation that lasted around three weeks, the wine was then aged *sur lies* in tank for a further three months before a light filtration and bottling.

TASTING NOTES

Our 2018 Rosé releases fresh aromatics of rhubarb, cotton candy and pear on the nose. While the palate exhibits fresh apricot, green mango and almost a citrus acidity that gives the wine a crisp clean finish. Floral notes of jasmine, apple blossom, flow through and alongside alpine strawberry, bramble, and even a note of Red Vines. Delicious and refreshing, perfect for those hot summer days.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Malbec

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

September 24th, 2018

FERMENTATION

100% Tank fermented

AGING

3 months in tank *sur lie*

BOTTLING DATE

January 8th, 2019

ALCOHOL

12.0%

PRODUCTION

1,000 cases (12 x 750ml)