



CLOS PEGASE

NAPA VALLEY

2019

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.

VINTAGE NOTES

The year started out with ample rainfall which kept the soils moist and cool into spring. Summer was marked by warm, even daytime temperatures with few extreme heat spikes. The opportune weather conditions continued into late summer and fall. The harvest was of average volume, if not slightly below average and the fruit quality was exceptional; allowing us to craft wines with fresh acidity, texture, structure, and finesse.

WINEMAKER NOTES

Picked in the early morning and delivered to the winery cold, the grapes were then gently pressed. The juice settled for approximately 24 hours before being racked to tank to undergo a slow, cool fermentation. Using carefully selected yeast strains along with native fermentation, we allowed the wine to reach just beyond halfway through fermentation before racking to barrel; allowing the primary fermentation to finish in barrel. Using 30% new French oak, the wine then underwent full malolactic conversion in our caves; during which time the wine was stirred regularly, increasing the mid-palate complexity. After approximately nine months, the wine barrels were blended and lightly filtered before bottling.

TASTING NOTES

Our 2019 Mitsuko's Vineyard Chardonnay is a lovely lemon color in the glass. Subtle notes of honeydew melon with floral notes of jasmine and orange blossom. The palate is smooth and creamy, with ripe melon and a touch of toasty oak. Elegant and thirst-quenching with bright acidity. Pairs with roast pork loin, fried chicken and buttery mashed potatoes, seared dayboat sea scallops or breaded macaroni and cheese.

VARIETAL COMPOSITION *100% Chardonnay* | VINEYARD *100% Mitsuko's Vineyard* | APPELLATION *Carneros, Napa Valley*

HARVEST DATE *September 6–30, 2019* | FERMENTATION *100% barrel fermented* | AGING *9 months, sur lie in 30% new French oak*

BOTTLING DATE *June 24, 2020* | ALCOHOL *13.8%* | RS *3.10 g/L* | TA *6.30 g/L* | PH *3.45*

PRODUCTION *4,400 cases* | AGING POTENTIAL *8–10 years*