



CLOS PEGASE

NAPA VALLEY

2019

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

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

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

Lemon yellow in the glass. Expressive aromatics of cantaloupe melon, Honeysuckle blossom with a touch of toasted coconut. On the palate the wine is refreshing and lively, with bright acidity and delicate phenolics. The flavor profile intermingles ripe honeydew melon against Meyer lemon and cut hay. The oak aging adds a lovely complexity to the finish bringing in some brioche and baker's spice. Light on its feet yet complex and thoroughly enjoyable in the mouth this wine delivers pure refreshment and pleasure.

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

FERMENTATION *stainless steel and oak with malolactic* | AGING *18 months in French oak, 30% new*

BOTTLING DATE *July, 2021* | ALCOHOL *14%* | TA *5.3 g/100ml* | PH *3.56* | PRODUCTION *475 9L cases*

AGING POTENTIAL *10 years*