



# CLOS PEGASE

NAPA VALLEY

2019

## MERLOT

MITSUKO VINEYARD,  
CARNEROS, NAPA VALLEY

**THE FOCUS** with the Mitsuko's Merlot is to work with the cooler climate to produce an elegant, well balanced wine.

### VINTAGE NOTES

A wet start to the year helped recharge the soil moisture profiles in all our vineyards, delivering much needed relief to all regions. Cool conditions persisted throughout the spring, with overcast weather during flowering that resulted in lowering yields. This was followed by cool temperatures leading into early summer which further delayed fruit development. Conditions gradually improved as we entered summer, with warmer temperatures encouraging the vineyards to “catch up” from the sluggish start. Warm and dry weather throughout harvest meant the grapes could be given sufficient time to stay on the vine and develop the intense flavors we look for. The long Indian summer meant we had a relatively late harvest, with the last of our grapes, being picked at the start of November.

### WINEMAKER NOTES

Leaving the picking decision until the last moment to gain as much flavor as possible, we hand and machine harvested all our Merlot blocks in three consecutive days. Delivering the fruit to the winery in the early morning, the grapes were destemmed to tank where the must was chilled for a period of three days. Following this cold soak the tanks were allowed to gently warm and the must was inoculated. As the fermentation progressed, the tank was pumped over twice a day, allowing full extraction of tannins, flavor and color from the must. When the wine was dry, the must was pressed off and transferred to a combination of barrels and tank storage where it underwent malolactic fermentation. After 12 months aging the wine was lightly filtered and bottled.

### TASTING NOTES

Deep purple red in the glass. Generous nose reminiscent of dark plums wrapped around black liquorice and anise. On the palate the wine is full bodied with plenty of depth, driving this merlot's copious dark fruit notes, black currents, briar and plum. Fresh acidity keeps the palate balanced and fresh. As the wine opens, more complex notes of bay leaf, clove and cedar start to develop. All this is surrounded by fine grain tannins that compliment the fruit forward, juicy mouthfeel.

Pair with marinated lamb burgers, potato salad and fresh coleslaw.

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

HARVEST DATE *October 20, 2019* | AGING *12 months in French oak, 65% new*

BOTTLING DATE *December 4, 2020* | ALCOHOL *14.95%* | TA *.62 g/100ml* | PH *3.71* | PRODUCTION *3,000 cases*

AGING POTENTIAL *Enjoyable now but has the potential to age 10 years with careful cellaring*