



2019

PINOT NOIR

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 Pinot Noir. 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 Pinot Noir 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 texture, structure, and finesse.

WINEMAKER NOTES

Hand picked in the early morning, our Pinot Noir grapes were delivered to the winery whilst the temperatures were still brisk. At the winery, grapes were sorted and destemmed before a cold soak lasting four days. After the cold soak, the must (young wine) was allowed to warm, encouraging native yeasts to begin fermentation, which was co-inoculated with Assmanhausen and RC212 yeast. The wine was punched down twice daily until dryness, then gently pressed, and put into barrels where it underwent malolactic fermentation. The wine enjoyed nine months of barrel aging before being lightly filtered and bottled.

TASTING NOTES

The nose is generous with ripe blackberries, strawberry jam and a particular hint of Redwood forest floor. The wine is well structured with firm tannins balanced against a dark cherry core. There is that hallmark Carneros cola note hiding in the mid palate giving the wine added complexity with a beautiful finish that lingers luxuriously.

VARIETAL COMPOSITION 100% Pinot Noir | VINEYARD 100% Mitsuko's Vineyard | APPELLATION Carneros, Napa Valley HARVEST DATE August 31–September 12, 2020 | FERMENTATION 15% whole cluster included in the blend | AGING 9 months, 30% new French oak BOTTLING DATE July 22, 2020 | ALCOHOL 14.8% | RS 1.1 g/L |TA 5.5 g/L | PH 3.67 PRODUCTION 1,200 cases | AGING POTENTIAL 10+ years

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