



CLOS PEGASE

NAPA VALLEY

2020

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 2020 harvest began with a warm, dry winter and we didn't start to see rain and cold weather until the end of March. While the mild spring season gave us a great early start, summer brought very cool mornings and very warm days. The white wine harvest started in early August and we picked Chardonnay in Mitsuko's Vineyard at the end of that month. Though less was produced overall, the wines bottled are showing excellent development, reflecting the fine vintage year.

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 55% 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 12 months, the wine barrels were blended and lightly filtered before bottling.

TASTING NOTES

Generous aromas of ripe melon, hay, butterscotch and vanilla. The oak is deliciously integrated, showing ripe fruit flavors of melon, apricot and pear alongside vanilla, bakers spice and toasted coconut. The bright acidity drives the palate, balanced against the silky smooth texture of the wine providing a fresh and satisfying finish.

VARIETAL COMPOSITION 100% Chardonnay | VINEYARD 100% Mitsuko's Vineyard | APPELLATION Carneros, Napa Valley
HARVEST DATE August 31–September 12, 2020 | FERMENTATION 100% barrel fermented | AGING 12 months, 65% new French oak
BOTTLING DATE December 6, 2021 | ALCOHOL 14.3% | TA 6.0 g/L | PH 3.5
PRODUCTION 4,400 cases | AGING POTENTIAL 8–10 years