



CLOS PEGASE

NAPA VALLEY

2021

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 2021 growing season kicked off in January and February with plentiful albeit short-lived rainfall. The remainder of the season was dry with nearly no rainfall, which resulted in early budbreak, followed by early flowering, bloom and fruit set. Temperate spring and summer conditions of cool mornings and very warm days allowed for even veraison in July and continued ripening. Drought conditions created naturally lower yields, resulting in intensely concentrated, flavorful berries and while less was produced overall, the wines bottled show excellent development and another fine vintage year.

WINEMAKER NOTES

The grapes are hand picked at night to arrive at the winery while still cold in the early morning. Individual blocks are fermented separately to preserve the unique nature of terroir and clone. At the winery we load the presses and gently press the clusters, sending the juice to stainless steel tank where we cold settle for between 24–48 hours. The individual blocks are then fermented in a combination of stainless steel and oak before being matured in oak where they undergo malolactic fermentation. Battonage is carried out on a regular basis at the start of ML. We then allow the wines to slowly mature in barrel in our cave for around 9 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

Delicate aromas of spring flowers, jasmine and honeysuckle reach up and soothe a parched palate. Subtle and refreshing curves of fruit, Meyer lemon, honeydew melon and white peach develop in the mouth. Bright acidity delivers a clean and refreshing sensation, followed by the underlying subtle oak tones from fermentation in French oak barrels. As a winemaker, chardonnay can be a hard wine to craft. It's all about defining the balance between acidity, fruit, phenolics, oak and alcohol.

Serving Suggestion: Mediterranean stuffed pork tenderloins with fragrant couscous.

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, 46% new

BOTTLING DATE July 21, 2022 | ALCOHOL 13.4% | TA 0.6 g/100ml | PH 3.46 | PRODUCTION 500 cases

AGING POTENTIAL 8–10 years