



CLOS PEGASE

NAPA VALLEY

2021

SAUVIGNON BLANC

MITSUKO'S VINEYARD
CARNEROS, NAPA VALLEY



TO MAKE A PURE, CRISP AND CLEAN style of Sauvignon Blanc, accentuating the subtle mineral character of the grapes from the Carneros region.

VINEYARD NOTES

Mitsuko's vineyard, located in the cool Carneros region, has proven over the years to have an abundance of ideal sites for Sauvignon Blanc. Purchased by Clos Pegase as bare land in 1989, the winery has continued to refine the vineyard's plantings in order to maximize the site's potential, and subsequently, the Clos Pegase Sauvignon Blanc continues to evolve each year.

WINEMAKER NOTES

Picked and sorted in the vineyard, the grapes were destemmed and pressed immediately upon arrival at the winery whilst they were still cool from the morning fog. To preserve the fresh aromatics the juice was allowed to clarify overnight and then racked off the heavy lees and sent to stainless steel tanks for fermentation. A long cool fermentation took place lasting around three weeks. The wine was then aged sur lie in tank for a further four months before a light filtration and bottling.

TASTING NOTES

Lovely fresh green aromas of cut grass, kiwi fruit and lychee on the nose. Flavors of fresh guava, with a touch of white grape, melon and passionfruit. There's a lovely clean purity underlying the fruit that refreshes the palate after each sip. Delicious balance of acidity against varietal Sauvignon Blanc character, deliver a wine that lasts on the palate; crisp, clean and refreshing.

Perfect with home-made pesto drizzled on fresh tortellini.

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

HARVEST DATE *September 10, 2021* | BOTTLING DATE *April 27, 2022* | ALCOHOL *12.5%* | RS *2g/L* | TA *.61g/100ml* | PH *3.28*

PRODUCTION *1,400 cases* | AGING POTENTIAL *4-5 years*