



CLOS PEGASE  
NAPA VALLEY

2015  
CHARDONNAY  
HOMMAGE, MITSUKO'S VINEYARD  
CARNEROS, NAPA VALLEY

**H**OMMAGE, THE NAME FOR CLOS PEGASE'S RESERVE WINES, pays tribute to the artisans, growers, enologists, craftsmen and workers whose efforts are reflected in the wines. Our artisanal Hommage wines are made in very limited quantities from exceptional estate fruit. They are concentrated, rich and full-structured - ideal for aging.

#### HARVEST NOTES

The mild winter combined with substantial rains in February and March gave the vines a vigorous start. The late falling spring rains along with cool temperatures in May meant that fruit-set was reduced, naturally lowering the yield of fruit each vine produced. The weather started to warm up as spring moved into summer, providing our vineyards with the optimal climate to undergo veraison, where upon the grape skins softened, natural grape acid declined, sugar was generated and the grape skins started to change color. As harvest approached, the combination of warm days and cool nights ensured full physiological ripeness of the fruit both in terms of fruit flavor development and tannin maturity together with acidity retention so crucial for fine wine balance; however, because the peak daytime temperatures exceeded those in 2014, this vintage was one of the earliest in over a decade.

#### WINEMAKER NOTES

Fruit from our Estate vineyards was hand harvested in the cool of the night, affording us the opportunity to receive the fruit cold. The fruit was then hand sorted and gently pressed as whole clusters, similar to the methods used in the champagne region of France. After pressing to tank, the juice was allowed 24 hours to cold settle before being racked off heavy lees to barrel where it underwent primary fermentation. Kept in our naturally cool caves the barrel fermentation lasted approximately three weeks after which the barrels were topped and stirred. The wine then went through natural Malolactic fermentation, with batonnage continuing until the third month. When Malolactic fermentation was complete the wine was lightly sulphured and allowed to undergo gentle élevage in our caves. In April 2017, the barrels for this flagship wine were selected and racked to tank. We lightly filtered this wine prior to bottling in July of 2017.

#### TASTING NOTES

The 2015 Hommage Chardonnay has a beautiful straw/lemon, bright clarity in the glass; with expressive aromas of bakers spice, brioche and hay in the nose. On the palate, the wine's texture is smooth and coating. The natural acidity is bright and fresh, providing a perfect balance to the oak notes of croissant, toasted melon and crème brûlée. The fruit maintains its presence in the wine by bringing cantaloupe, pear and fresh cut peach to the mid-palate and finish. Balanced and complex, this wine evolves in the glass opening up further with exposure to air.

#### TECHNICAL INFO

##### VARIETAL COMPOSITION

100% Chardonnay

##### VINEYARD

100% Mitsuko's Vineyard  
Carneros, Napa Valley

##### HARVEST DATES

September 1st - September 15th

##### FERMENTATION

100% barrel fermented

##### AGING

17 months in 60% new French oak

##### BOTTLING DATE

July 2017

##### ALCOHOL

14.6%

##### PRODUCTION

1000 6-bottle cases