



CLOS PEGASE
NAPA VALLEY

2016
CHARDONNAY
HOMMAGE, MITSUKO'S VINEYARD
CARNEROS, NAPA VALLEY

HOMMAGE, 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

A near perfect growing season in 2016 ensured that our harvest was of extremely high quality. Benefiting from early bud break and plenty of spring rain, we saw early growth of the young canopy. As the temperatures started to rise and the rain events became less frequent, the vines flowered and we moved into bloom with optimum conditions, helping promote a successful and abundant fruit set. The drought conditions of the previous years were starting to recede as we maintained a full soil moisture profile for much of the early growing season in all our vineyards. As we moved into veraison - the period where the small green berries start to develop color, gain sugar and lose their acidity - we began to see the true potential that 2016 was offering. It was fortunate that the rains held off until mid-October, as we were able to harvest our vineyards at precisely the right time, optimizing fruit flavor intensity whilst retaining the natural bright balanced acidity of the grape.

WINEMAKER NOTES

Fruit from our Estate vineyard 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 bâtonnage continuing until the third month. When Malolactic fermentation was complete the wine was allowed to undergo gentle *élevage* in our caves. In April 2018, the barrels for this flagship wine were selected and racked to tank. We lightly filtered this wine prior to bottling in late July of 2018.

TASTING NOTES

The 2016 Hommage Chardonnay is a delicious barrel fermented Chardonnay with all the complexity and intensity of having spent 9 months aging *sur lie* in barrel. The nose has hints of butterscotch and honeysuckle, on the palate the flavors move between ripe cantaloupe melon, toasted coconut and a touch of ripe Meyer lemon. Beautifully crisp acidity keeps all these powerful flavors in balance.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

100% Mitsuko's Vineyard
Carneros, Napa Valley

HARVEST DATES

September 10th - September 25th

FERMENTATION

100% barrel fermented

AGING

17 months in 30% new French oak

BOTTLING DATE

July 2018

ALCOHOL

15.0%

PRODUCTION

1000 6-bottle cases