



CLOS PEGASE
NAPA VALLEY

2014
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

Fruit initiation began as the dry hot summer of 2013 ended. The mild dormant period combined with substantial rains in February and March gave the vines a vigorous start. As the rains subsided in early April, we had successful fruit set and early veraison. Similar to 2013, warm temperatures continued into spring and early summer without significant heat events, prolonged cool periods or measurable rainfall giving us perfect weather for wine grape growing at the highest quality level. As harvest approached, the combination of warmer days and cooler nights ensured full physiological ripeness of the fruit, in terms of flavor development and tannin maturity, together with acidity retention so crucial for fine wine balance; however, because the peak daytime temperatures exceeded those in 2013, this vintage was the earliest in over a decade, essentially commencing for Clos Pegase on September 1st and finishing on October 5th.

WINEMAKER NOTES

Our Hommage Chardonnay was night harvested and delivered cold in the wee hours of the morning for immediate, gentle and controlled whole cluster pressing, ensuring the highest quality grape juice possible. The juice was then racked into barrels, and fermentation proceeded slowly in our cool cellar. Following primary fermentation, the wine was allowed to go through full malolactic fermentation in barrel. Individual wine lots were kept separate and stirred frequently, aging *sur lie* for 28 months without racking. In early 2016, the wine was racked up to tank to prepare for bottling.

TASTING NOTES

Bursting with aromas of bakers spice, brioche and apple blossoms, this Chardonnay has all the hallmarks of Carneros terroir. Bright acidity counterbalances ripe fruit, verging into the melon, cantaloupe and pear spectrum, whilst keeping some green apple flavors for balance. The soft touch of oak helps support the complexity and depth of the wine, giving a touch of vanilla alongside the more secondary characteristics of fresh croissant and toasty hazelnuts. The palate is long and evolving allowing the drinker to savor all the character and intensity this wine has to offer.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

100% Mitsuko's Vineyard
Carneros, Napa Valley

HARVEST DATES

September 10th - September 29th

FERMENTATION

100% barrel fermented

AGING

28 months in 70% new French oak

BOTTLING DATE

August 2016

ALCOHOL

14.5%

PRODUCTION

475 6-bottle cases