



CLOS PEGASE
NAPA VALLEY

2014
CABERNET SAUVIGNON
HOMMAGE, TENMA VINEYARD
CALISTOGA, NAPA VALLEY

TENMA VINEYARD, ON AN ALLUVIAL FAN IN JERICHO CANYON IN northeastern Calistoga, produces Cabernet Sauvignon wines of deep color and intensity. While the Petit Verdot grown on Tenma vineyard provides inky color and mid-palate drive to this elegant estate blend.

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

Grape clusters were hand sorted in the vineyard followed by rigorous berry sorting after fruit was de-stemmed. The de-stemmed fruit was then sent to tank to undergo a four day cold soak. Following this, the tanks were allowed to warm naturally and inoculated with specific yeast strains isolated from the Bordeaux region of France. The fermentation was carried out over fourteen days with regular pump-overs ensuring a balanced extraction of tannins and flavor. The must was then allowed an extended maceration before being pressed off and sent to barrel where it underwent malolactic fermentation. The wines were allowed to mature in the Clos Pegase caves for approximately 19 months before they were gently filtered and bottled.

TASTING NOTES

The 2014 Hommage Cabernet reflects a beautiful deep ruby color in the glass, as the nose expresses aromas of ripe red fruit, cocoa and espresso beans. The palate leaps forth with luscious fruit that is surrounded by dusty tannins which maintain a balanced palate texture. Underlying the initial fruit, are secondary notes of cigar box, cedar and dark chocolate.

TECHNICAL INFO

VARIETAL COMPOSITION

77% Cabernet Sauvignon
23% Petit Verdot

VINEYARD

100% Tenma Vineyard
Calistoga, Napa Valley

HARVEST DATES

September 25th - October 5th

FERMENTATION

100% barrel fermented

AGING

19 months in French oak

BOTTLING DATE

August 2016

ALCOHOL

14.8%

PRODUCTION

500 6-bottle cases