



CLOS PEGASE
NAPA VALLEY

2015 CHARDONNAY

MITSUKO'S VINEYARD | CARNEROS, NAPA VALLEY

MITSUKO'S VINEYARD, located south of Highway 121 in the cooler part of Napa Carneros, has proved to have an abundance of ideal sites for Chardonnay. Since its purchase as bare land in 1989, we have continually refined our plantings to optimize the wine grape quality potential of each block by determining the best clones to match each soil type. Thus, our Chardonnay blend continues to evolve towards greater heights every year.

HARVEST NOTES

2015 provided an excellent growing season for our Chardonnay vines. Naturally low yields from a cool period of weather during fruit-set gave us concentrated grapes and open, disease free clusters. Warm to moderate temperatures throughout the year, helped preserve acidity, whilst rapidly generating sugars. One of the earliest harvests on record, meant we had picked out the blocks by Mid-August, harvesting grapes that were perfectly ripe, intense and delightfully aromatic with perfect proper of acidity.

WINEMAKER NOTES

Picked in the early morning hours and transported to the winery before daybreak, the cold grapes were loaded into the press for a two hour gentle press; similar to the method used for Chardonnay grapes in the Champagne region of France. This slow, gentle release of the Chardonnay juice allowed for control of the phenolics and permitted constant tasting of the pressed juice - essential for us to judge when to *tailles* or "make the cut". After settling, the clarified juice was racked into oak barrels and primary fermentation proceeded slowly in our cool cave system. When fermentation was complete, all new Chardonnay wines were inoculated with a malolactic bacteria strain, which naturally deacidified the wine without production of buttery flavors and aromas that can detract from our Estate fruit personality. As the wine slowly matured in barrel, each barrel was stirred frequently and aged *sur lie* for 10 months without racking. In July of 2016, the wine was racked up to tank and given a light filtration in preparation for bottling.

TASTING NOTES

The cool growing region of Carotenes allows us to keep the verve and complexity in our Chardonnay and delivers just the right amount of naturally bright acidity that works well when paired with the finest French oak. Aromas of fresh cantaloupe, Jasmin blossom and pear work well, all underscored by more subtle oak derived notes of brioche and cr me brulee. On the palate the character of the wine leans in the Californian direction, with cut melon, a touch of pineapple and Asian pear. This is all tied together by balanced structure and enough oak to add complexity without overwhelming the fruit.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

September 1st - September 20th

FERMENTATION

100% barrel fermented

AGING

10 months sur lie in 30% new French oak

BOTTLING DATE

August 2016

ALCOHOL

14.1%

PRODUCTION

5,201 cases