



CLOS PEGASE  
NAPA VALLEY

## 2015 PINOT NOIR

MITSUKO'S VINEYARD | CARNEROS, NAPA VALLEY

**M**ITSUKO'S VINEYARD, located in the cool Carneros region, has proven over the years to have an abundance of ideal sites for Pinot Noir. Purchased by Clos Pegase as bare land in 1989, the winery has continued to refine the vineyard's plantings in order to maximize the site's potential, and subsequently, the Clos Pegase Pinot Noir continues to evolve each year.

### 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 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

Individual clone (115, UCD-04, 667, 828, Swan and 777) blocks were picked separately, early in the morning arriving at the winery cold. The grapes were then hand sorted and depending on the clone were either destemmed or sent to tank with the cluster intact. Similar to the methods used in the Burgundian region of France, each lot received between 1-4 days cold soak in open top tanks before naturally allowing the tanks to warm and fermentation to begin. On completion of primary fermentation the wines were gently pressed and barreled down in a mixture of new and used French oak. Malolactic fermentation happened in barrel, when Malolactic fermentation was complete the wine was lightly sulphured and allowed to undergo gentle *élevage* in our caves for 11 months. In April 2017, the barrels for this flagship wine were selected and racked to tank. 10% whole cluster wine was used with the rest from destemmed ferments. We lightly filtered this wine prior to bottling in August 2017.

### TASTING NOTES

Our 2015 Mitsuko Vineyards Pinot Noir displays expressive aromas of bakers spice, cherry and cola rise from the glass. Smooth texture on the palate working well alongside a crisp red apple skin acidity, provides a perfect balance to the oak notes of toasted *crème brûlée* plus forest floor and fruit compote. The adds to the mouth watering finish of the wine, persisting on the palate long after the wine is swallowed. Balanced and complex, this wine evolves in the glass.

## TECHNICAL INFO

### VARIETAL COMPOSITION

100% Pinot Noir

### VINEYARD

100% Mitsuko's Vineyard, Carneros

### HARVEST DATES

September 5th thru  
September 20th

### FERMENTATION

100% Malolactic  
fermentation in barrel

### AGING

11 months in 30% new French oak

### BOTTLING DATE

August 27th, 2107

### ALCOHOL

14.5%

### PRODUCTION

750 cases

