



CLOS PEGASE
NAPA VALLEY

2016
CABERNET SAUVIGNON
NAPA VALLEY

TENMA VINEYARD, ON AN ALLUVIAL FAN in Jericho Canyon in northeastern Calistoga, produces Cabernet Sauvignon wines of deep color and intensity. The rocky terrain here is well-drained with a very sparse topsoil, which is a perfect combination for growing world-class Cabernet Sauvignon when combined with the climate of Napa Valley.

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 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

Each block was hand harvested individually and brought to the winery where the clusters were sorted again before being destemmed. 50% of the grape clusters were crushed and 50% were left as whole berries during fermentation. The must was then allowed 2-4 days to cold soak, followed by a warm fermentation using a variety of different yeast strains. With two pump overs a day, the wine was pressed off the skins once it was dry. Wine was then sent to barrel to undergo malolactic fermentation. After fermentation was complete, wine was racked on more time and then allowed to rest in barrel for an additional 18 months in our caves. When the wine was ready, we gently filtered and bottled in mid-May of 2018.

TASTING NOTES

Once in the glass, this 2016 Clos Pegase Napa Valley Estate Cabernet Sauvignon reflects an opaque dark purple core. As the aromatics waft towards the nose, they deliver generous layers of cassis, antique wood, cigar box and black currant. On the palate, brooding dark fruits give way to briar, black currant and forest floor. More subtle notes of graphite, wet clay and seasoned leather, transition across the palate. The tannins are nicely balance by the lush fruits which are in-turn kept fresh by the crisp acidity. This 2016 Estate Cabernet Sauvignon continues to evolve on the palate showing depth and complexity with a lengthy finish.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARD

100% Tenma Vineyard, Calistoga

HARVEST DATES

September 28th - October 10th

AGING

19 months in 35% new French oak

BOTTLING DATE

May 2018

ALCOHOL

14.9%

PRODUCTION

4,500 cases
