



CLOS PEGASE
NAPA VALLEY

2016 MERLOT

MITSUKO'S VINEYARD | CARNEROS, NAPA VALLEY

Growing Merlot in Mitsuko's Vineyard for over a decade has taught us how to express the depth and elegance of this varietal. The vineyard is comprised of five different Merlot clones which reveal slightly different dimensions of the variety. The micro-climate and soil type of each parcel, along with the varied spacing and rootstocks, provide the grapes with greater complexity of flavor.

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

Hand-harvested Merlot - brought in at night, under cool temperatures - was allowed to go through a prolonged cold maceration, which provided easy extraction of color and flavor compounds from grape skins during fermentation. Extraction was individually tailored by wine lot, with the wines receiving an average of one month on the skins, to optimize aromatics and charm, yet fully extract and develop tannins. The 2016 wine lots were racked in early spring 2017, following the completion of Malolactic fermentation in barrel, then again in early October of 2017, just prior to bottling. Overall, the wine received a total *élevage* of 14 months in our caves before bottling in November.

TASTING NOTES

Expressive aromas of red fruits, crushed raspberries with a touch of dried fennel. Deep red in the glass with crystal clear clarity. On the palate, the medium bodied tannins compliment the crisp acidity and savory undertones, as the big red fruit flavors wash across the palate. Finishing with generous expressions of blackcurrants, raspberries and a touch of plum with more subtle flavors of dried herbs, forest floor and crushed graphite.



TECHNICAL INFO

VARIETAL COMPOSITION

75% Merlot
20% Cabernet Sauvignon
5% Petit Verdot

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

October 10th -11th, 2016

FERMENTATION

100% barrel fermented

AGING

14 months in 35% new French oak

BOTTLING DATE

November 2017

ALCOHOL

14.9%

PRODUCTION

4,146 cases