



CLOS PEGASE
NAPA VALLEY

2016 SAUVIGNON BLANC

MITSUKO'S VINEYARD | CARNEROS, NAPA VALLEY

MITSUKO'S VINEYARD, located in the cool Carneros region, has proven over the years to have an abundance of ideal sites for Sauvignon Blanc. 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 Sauvignon Blanc continues to evolve each year.

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

Picked and sorted in the vineyard, the grapes were destemmed and pressed immediately upon arrival at the winery, whilst they were still cool from the morning fog. To preserve the fresh aromatics, the juice was allowed to clarify overnight and then racked off the heavy lees and sent to stainless steel tanks for fermentation. A long cool fermentation took place lasting around three weeks. The wine was then aged *sur lie* in tank for a further four months before a light filtration and bottling.

TASTING NOTES

Our 2016 Mitsuko Vineyards Sauvignon Blanc displays intense aromatics of kiwi fruit, guava, passion fruit underlain by more subtle hints of cut-grass and cherry blossom. Focused yet expansive on the palate, the wine shows true balance between fresh fruit and natural acidity finishing crisp, clean and overwhelmingly refreshing.



TECHNICAL INFO

VARIETAL COMPOSITION

100% Sauvignon Blanc, "Musqué" clone

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

September 8th

FERMENTATION

Tank fermented

AGING

4 months in tank *sur lie*

BOTTLING DATE

December 2016

ALCOHOL

13.8%

PRODUCTION

2000 cases