



CLOS PEGASE
NAPA VALLEY

2017 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

After a series of dry years, 2017 brought back plenty of rainfall, making it one of the wettest years on record. A wet winter and spring helped recharge the groundwater resources as well as filling reservoirs and irrigation ponds. Bud break happened around mid-march amidst continued light rain, which helped in preventing frost damage. Bloom and fruit-set occurred under mild conditions beneficially ensuring a successful set. The abundance of soil moisture provided a plentiful water supply to the root systems throughout the year, which fueled rigorous canopy growth. A mild June and July gave way to sporadic heat spike events immediately followed by cooling trends which ran throughout the harvest period. This caused a stop-and-start approach to harvesting, as the sugar levels increased, then fell back down. Fortunately, 90% of our grapes were harvested prior to October 9th, 2017

WINEMAKER NOTES

Picked in the early mornin and delivered to the winery cold, the grapes are then gently pressed. The juice settled out for 24 hours before being racked to tank, to undergo a slow cool fermentation. Using carefully selected strains of yeast along with native fermentation, we allowed the wine to reach just beyond halfway through fermentation before racking to barrel, where they completed primary fermentation. Using 30 % new French oak, the wine then under went full malolactic conversion in our caves; during which we battonaged the barrels to increase mid-palate complexity. After 9 months, the barrels were blended and lightly filtered before going to bottle.

TASTING NOTES

Our 2017 Mitsuko's Chardonnay is a beautiful clear lemon color in the glass. With up front aromas of peach, melon, cut straw and bakers spice. A smooth delivery on the palate displays flavors of stone fruit, cantaloupe and peaches with subtle notes of brioche and toasted coconut. The acid is bright and maintains a pleasant balance in the wine.



TECHNICAL INFO

VARIETAL COMPOSITION

100% Chardonnay

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

August 30th - October 12th, 2017

FERMENTATION

100% barrel fermented

AGING

9 months sur lie in 30% new French oak

BOTTLING DATE

June 13th, 2018

ALCOHOL

14.6%

PRODUCTION

7,000 cases