



CLOS PEGASE  
NAPA VALLEY

## 2017 SAUVIGNON BLANC

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 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

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 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 2017 Mitsuko Vineyards Sauvignon Blanc is crystal clear and pale lemon yellow in color, with expressive aromas of citrus, cut hay and touch of jasmine. On the palate the acid is focused, keeping the palate crisp and refreshing. Flavors such as early season pears, Gravenstein apples and Meyer lemon shine through alongside floral notes of apple blossom.

## 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 2017

### ALCOHOL

13.5%

### PRODUCTION

1,700 cases

