



CLOS PEGASE
NAPA VALLEY

2018 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

After the dramatic end to the 2017 vintage, the 2018 harvest was a return to normal; although a normal we have not seen in years. Mild conditions throughout flowering meant fruit set was extended and successful. Ultimately leading to high yields which slowed down ripening. The hot temperatures in July and August relented from September onwards. There were no late season heat spikes or serious harvest rain events, which meant the hang time of the grapes could be extended. The result was naturally balanced wines, which were lower in alcohol and retained good amounts of natural acidity. This was one of the longest harvests we had seen since 2011, starting on the 31st of August and ending on the 5th of November. The 2018 harvest can be summed up as a "Classic" Napa Valley vintage. Definitely a vintage to follow closely.

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

The aromatics on the 2018 Mitsuko's Vineyard Sauvignon Blanc are pure, bright and refreshing, with a hint of cut grass, a touch of capsicum and pear. Delicate and floral on the palate,

TECHNICAL INFO

VARIETAL COMPOSITION

100% Sauvignon Blanc, "Musqué" clone

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

September 13th - September 19th

FERMENTATION

Tank fermented

AGING

4 months in tank *sur lie*

BOTTLING DATE

January 2019

ALCOHOL

13.8%

PRODUCTION

1,500 cases

