



2013 CHARDONNAY

Mitsuko's Vineyard, Carneros, Napa Valley

MITSUKO'S VINEYARD, located south of Highway 121 in the cooler part of Carneros, has 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 the exceedingly wet November and December of 2012, 2013 turned droughty and warm, accelerating budbreak and resulting in an even and fertile bloom. Similar to 2012, warm temperatures continued into the late spring and early summer without significant heat events, prolonged cool periods or measureable rainfall – essentially perfect weather for winegrape growing at the highest level. And, as in 2012, these ideal conditions lead to uniform véraison. As harvest approached, the combination of warmer days and cooler nights ensured full physiological ripeness of the fruit both in terms of fruit flavor development and tannin maturity together with acidity retention so crucial for fine wine balance; however, because the peak daytime temperatures exceeded those in 2012, this vintage was the earliest in over a decade, essentially commencing for Clos Pegase on September 1st and finishing on October 17th. As in 2012, fruit quality proved superb across all varieties.

WINEMAKER NOTES

Our Chardonnay was night harvested by hand with table sorting of clusters in the vineyard under high intensity lamps. Grapes arrived at the winery in the wee hours of the morning for immediate gentle and controlled whole cluster pressing, ensuring the highest quality grape juice possible. The juice was racked into barrels, and primary fermentation proceeded slowly in our chilly cellar. After fermentation, all new wines were inoculated with a malolactic bacteria strain which naturally deacidifies the wine without production of buttery flavors and aromas that can detract from our Estate fruit personality. These wines were stirred frequently and aged sur lie for 10 months without racking. In the summer of 2014, the wine was racked up to tank in preparation for bottling.

TASTING NOTES

Our 2013 Mitsuko's Vineyard Chardonnay possesses intriguing complex aromas of ripe pineapple, tangerine, tarte tatin, white narcissus and beeswax, framed by subtly spicy toasty oak. A rich yet perfectly balanced entry leads to a broad mid-palate with an energetic drive and delicious fruit, finishing with a fascinating tension between opulence and minerality.

TECHNICAL INFO

VARIETAL COMPOSITION
100% Chardonnay

VINEYARD
100% Mitsuko's Vineyard, Carneros

HARVEST DATES
September 6 – October 7

FERMENTATION
100% barrel fermented

MALOLACTIC
100%

AGING
10 months *sur lie* in 41% new French oak

BOTTLING DATE
September 2014

ALCOHOL
14.9%

PRODUCTION
10,128 cases

OPTIMUM DRINKING
Now - 2020