



CLOS PEGASE
NAPA VALLEY

2014
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

The driest winter on record in Napa Valley was mitigated in part by heavy rains in late February and early March, providing needed groundwater to awaken the vines at budbreak and abolish the need for any early irrigation. Warm spring weather accelerated budbreak and resulted in an even and fertile bloom, albeit even earlier than the early prior year. Also similar to the previous two vintages, 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 and 2013, 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 of warm peak daytime temperatures and an already accelerated annual cycle for the vines, this vintage was even earlier, essentially commencing for Clos Pegase on September 2nd and finishing on October 14th. As in 2012 and 2013, fruit quality proved superb across all varieties.

WINEMAKER NOTES

Our Chardonnay was harvested in the early morning hours. Grapes arrived at the winery for immediate gentle and controlled pressing, ensuring the highest quality grape juice possible. After settling, the clarified 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 July of 2015, the wine was racked up to tank in preparation for bottling.

TASTING NOTES

Our 2014 Mitsuko's Vineyard Chardonnay possesses intriguing complex aromas of ripe mango, papaya, Meyer lemon, Key lime, *tarte tatin*, white narcissus and beeswax, framed by 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 10th - September 24th

FERMENTATION

100% barrel fermented

AGING

10 months sur lie in 29% new French oak

BOTTLING DATE

August 2015

ALCOHOL

14.1%

PRODUCTION

7,307 cases

