



CLOS PEGASE  
NAPA VALLEY

2013  
CHARDONNAY  
HOMMAGE, MITSUKO'S VINEYARD  
CARNEROS, NAPA VALLEY

**H**OMMAGE, THE NAME FOR CLOS PEGASE'S RESERVE WINES, pays tribute to the artisans, growers, enologists, craftsmen and workers whose efforts are reflected in the wines. Our artisanal Hommage wines are made in very limited quantities from exceptional estate fruit. They are concentrated, rich and full-structured - ideal for aging.

#### 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 Hommage Chardonnay was night harvested and delivered cold in the wee hours of the morning for immediate gentle and controlled whole cluster *Champenoise*-style pressing, ensuring the highest quality grape juice possible. Juice was racked into barrels, and fermentation proceeded slowly in our cool cellar. After fermentation, the new wines were inoculated with a malolactic bacteria strain which naturally deacidifies and stabilizes the wine without production of buttery flavors and aromas that can detract from our Estate fruit personality. Individual wine lots were stirred frequently and aged *sur lie* for 28 months without racking. In early 2016, the wine was racked up to tank to prepare for bottling.

#### TASTING NOTES

This golden hued wine explodes with exotic and bold aromas of honeycomb, *marron glacé*, poached pears, mango, narcissus flowers, beeswax, brioche and spices. Generous, full and expansive on the palate, its broad round texture, depth of flavor and pitch-perfect acidity lead into a finish of tremendous length and stylish minerality.

#### TECHNICAL INFO

##### VARIETAL COMPOSITION

100% Chardonnay

##### VINEYARD

100% Mitsuko's Vineyard  
Carneros, Napa Valley

##### HARVEST DATES

September 12th - October 3rd

##### FERMENTATION

100% barrel fermented

##### AGING

28 months in 70% new French oak

##### BOTTLING DATE

January 2016

##### ALCOHOL

14.5%

##### PRODUCTION

458 6-pack cases