



CLOS PEGASE
NAPA VALLEY

2014 PINOT NOIR

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 Pinot Noir. Purchased as bare land in 1989, we have continued to refine its plantings to maximize the potential of the site. As part of this ongoing development, we began to experiment with a diverse range of Pinot Noir clones in 1994, giving complexity and finesse to the wine.

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

We harvested individual blocks of Pinot Noir in the cold of night under high intensity lamps, sorting out any clusters in the field we deem might detract from the final quality of our wine. When the fruit arrived at the winery, we fully destemmed it to achieve purity of character, and sorted individual berries using a state-of-the-art optical sorting machine to remove any fruit that was poorly colored or desiccated. Once gravity-fed into our small open top fermenters, the cold fruit was allowed to macerate for several days, a process that allowed release of flavor compounds, structural skin tannins and color. Following this cold soak period, the grapes were fermented using traditional *pigeage* or punchdown to achieve a gentle extraction. Following fermentation, the tanks were drained into barrels for aging. Except for topping and barrel stirring, these wines remain untouched under perfect conditions in our caves until being blended just prior to bottling.

TASTING NOTES

Our 2014 Pinot Noir has deep complex aromas of red cherries, cranberries, raspberries and strawberries accented by dried shiitake mushrooms, Darjeeling tea, orchids, sweet spices and wisps of incense. The wine is round and plush in the mouth, deftly balancing engaging fleshiness with pitch-perfect acidity and a broad, full mouthfeel. The wine's complex and exotic flavors and aromas invite contemplation while simultaneously providing immediate satisfaction.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Pinot Noir

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

September 2nd - September 5th

FERMENTATION

100% barrel fermented

AGING

10 months in 25% new French oak

BOTTLING DATE

August 2015

ALCOHOL

14.5%

PRODUCTION

2,321 cases