



CLOS PEGASE  
NAPA VALLEY

2014  
SAUVIGNON BLANC  
MITSUKO'S VINEYARD | CARNEROS, NAPA VALLEY

**M**ITSUKO'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

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 bud-break 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 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 led 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 harvest was early, 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 2014 Sauvignon Musqué harvest began on September 10th. The small yield of fruit was crushed and allowed to stay in contact with the skins prior to pressing, resulting in wines of great density together with vibrancy and aromatic complexity. This fruit was then meticulously and gently pressed, endowing the wine with clarity and finesse. We chose to ferment and age our wine in 130 gallon French oak puncheons, which broadened its mouth structure. We discourage malolactic conversion for these wines in order to retain a bright and refreshing acidity. To balance this vivid profile, these wines receive extensive lees stirring to enhance their mouthfeel and enrich the lots texturally. Because the resulting wine at the time of bottling was a bit low in the "muscatty" aromatics that typically lift the Sauvignon Blanc fruit, we decided to add a small amount of Clone 809 Chardonnay into the blend, which also bolstered mouthfeel. As always, we focused on the tension between palate breadth and underlying minerality to drive the style.

#### TASTING NOTES

Our 2014 Mitsuko's Vineyard Sauvignon Blanc enralls with its intense and complex aromas of guava, honeydew melon, Key lime, white pepper, irises and flint. The wine strikes a pitch-perfect balance between vibrant minerality, richness, depth and lengthy fruit flavors.

#### TECHNICAL INFO

##### VARIETAL COMPOSITION

95% Sauvignon Musqué Sauvignon Blanc  
5% Chardonnay

##### VINEYARD

100% Mitsuko's Vineyard, Carneros

##### HARVEST DATES

September 10 - September 11

##### FERMENTATION

100% barrel fermented

##### AGING

5 months in 100% neutral French oak  
with additional tank aging on lees

##### BOTTLING DATE

January 2016

##### ALCOHOL

14.1%

##### PRODUCTION

500 cases