



CLOS PEGASE
NAPA VALLEY

2015
SAUVIGNON BLANC
MITSUKO'S VINEYARD | CARNEROS, NAPA VALLEY

MITSUKO'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 2015 growing season in Napa Valley started out with unseasonably warm temperatures in the late winter and early spring, and the warm dry soils promoted a remarkably early bud break and bloom. Cold and wind during the peak of bloom inhibited pollination, resulting in significantly fewer berries on each cluster and hence a remarkably small crop across all varieties. Because of this low fruit load on the vines and the warm dry weather that dominated the remainder of the growing season, the harvest was the earliest on record for Clos Pegase, beginning on August 20th with Mitsuko's Vineyard Pinot noir, and concluding with Applebone Vineyard Cabernet Sauvignon in the third week of October. Drought-like conditions, while not severe enough to impact fruit development, did serve to reduce vine vigor, keep berry size small and set the stage for production of intense and concentrated wines. Once again, quality was exemplary across all varieties on our Estate vineyard properties.

WINEMAKER NOTES

Our miniscule Sauvignon Musqué harvest occurred on September 1st, a very early date for this cool mesoclimate. 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 enthralls 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

76% Sauvignon Musqué Sauvignon Blanc
24% Chardonnay

VINEYARD

100% Mitsuko's Vineyard, Carneros

HARVEST DATES

September 1st - September 10th

FERMENTATION

Barrel fermented

AGING

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

BOTTLING DATE

January 2016

ALCOHOL

14.1%

PRODUCTION

286 cases