



2007 CABERNET SAUVIGNON

Hommage, Napa Valley

HOMMAGE, THE NAME FOR CLOS PEGASE'S RESERVE WINES, pays tribute to the memory of the artist whose painting graces the label each vintage. In addition, it honors 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

Budbreak occurred in mid- to late-March with flowering a brisk 8 weeks later. Vigor was restricted naturally by the low soil-moisture levels, which resulted in naturally balanced canopies. The mild summer was punctuated by mild periods of higher temperatures. Yields were low to moderate, giving great concentration to the wines.

WINEMAKER NOTES

Each component block for this blend was harvested at the peak of optimal ripeness, fermented using indigenous yeast, and maintained in the fermenter for an average of 32 days on skins to build texture and stabilize color. The finished wines were pressed directly to barrels to complete malolactic conversion. Three rackings were performed for each individual lot in January and August of 2008 and March of 2009 prior to racking and blending before bottling.

TASTING NOTES

Our 2007 Hommage possesses aromas of blackberries, black cherry and French plums framed by licorice, clove and vanilla spices and subtle toasty oak. A rich, opulent and mouthfilling mid-palate leads to a long, intense finish. The balance between tannin, palate weight and acidity guarantees that the wine will improve nicely with additional bottle age, but its sheer youthful exuberance will delight those who cannot wait to give it a try.

LABEL ART

Personage (1970), painted by artist Karel Appel, pushes the ideas of Abstract Expressionism and builds multi-layered color.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Cabernet Sauvignon

VINEYARDS

Tenma Vineyard Calistoga (100%)

SOIL

Bale Clay-Loam and Sandy Clay-Loam

CLONES

Clones 337 and 7

AGE OF VINES

9 and 18 year old vines

HARVEST DATES

October 3–12

FERMENTATION

100% indigenous yeast

MALOLACTIC

100% indigenous bacteria

AGING

18 months in 58% new French oak

ALCOHOL

14.8%

BOTTLING DATE

May 2009

RESIDUAL SUGAR

0.7 g/L