



2008 CABERNET SAUVIGNON

Homage, 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 was slightly later than average, and flowering and fruit set were punctuated by a heat spell in the high 90s and brisk winds. Moderate crop levels in our Cabernet Sauvignon were achieved through judicious early cluster thinning of our old vine fruit, producing wines of magnificent concentration.

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 35 days on skins to build texture and stabilize color. The finished wines were pressed directly to barrels to complete malolactic conversion. Two rackings were performed for each individual lot before bottling in December of 2010.

TASTING NOTES

Our 2008 Hommage offers complex and enticing aromas of black cherry, French plums and blackberries enhanced by nuances of black licorice, baker's spices and subtle toasty oak. Luscious mouthfilling fruit leads to a more structured and layered mid-palate and long, intense cocoa-laden finish.

LABEL ART

Our label pays homage to Hungarian artist Victor Vasarely (1906 - 1997) with Geometric Composition from 1952. Vasarely developed a unique style where the underlying substance of the natural world took the form of abstract lines and geometric shapes.

TECHNICAL INFO

VINTAGE
2008

VARIETAL COMPOSITION
100% Cabernet Sauvignon

VINEYARD
Tenma Vineyard Calistoga (100%)

SOIL
Bale Clay-Loam and Sandy Clay-Loam

CLONES
UCD 07 and ENTAV/INRA 337

HARVEST DATES
October 8

FERMENTATION
100% indigenous yeast

MALOLACTIC
100% indigenous bacteria

AGING
18 months in 75% new French oak

ALCOHOL
14.8%

BOTTLING DATE
December 2010

RESIDUAL SUGAR
0.11 g/L