



2012 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

2012 began with a droughty, warm winter and early spring, accelerating budbreak by one week and resulting in an even and fertile bloom. 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. As a result of these ideal conditions, véraison proceeded uniformly, and was approximately 2 weeks earlier than in 2011. The combination of warmer days and cooler nights ensured full ripeness of the fruit both in terms of fruit flavor development and tannin maturity together with acidity retention.

WINEMAKER NOTES

Our initial harvest of our Sauvignon Musqué on September 28th, produced a wine with linearity and vibrant acidity and bold gooseberry, pink grapefruit and lemon balm aromas. We crushed approximately 20% of the harvest, allowing the must to have skin contact for 12 hours before pressing to heighten aromatics and build structure. 55% of our blend was fermented in stainless steel tanks to optimally preserve its intense fruit and crisp minerality. The remaining lots were fermented in 130 gallon French oak puncheons, further broadening the mouth structure of the wine. To balance this vivid profile, these wines receive extensive lees stirring to enhance their mouthfeel and enrich the lots texturally.

TASTING NOTES

Our 2012 Mitsuko's Vineyard Sauvignon Blanc entices with its vivid and complex aromas of Meyer lemon, nectarine, guava, lemon verbena, citrus blossoms and flint. The wine strikes a pitch-perfect balance between vibrant minerality, richness, depth and lengthy fruit flavors.

TECHNICAL INFO

VARIETAL COMPOSITION

100% Sauvignon Blanc

CLONE

100% Sauvignon Musqué

VINEYARD

Mitsuko's Vineyard,
Carneros, Napa Valley

VINE AGE

14 years

SOIL

Haire Clay-Loam

HARVEST DATES

September 28–October 6

FERMENTATION

100% inoculated

MALOLACTIC

None

AGING

7 months: 55% tank fermented and aged, 45% barrel fermented and aged in 94% neutral French oak puncheons and 6% in new French acacia puncheons

BOTTLING DATE

June 2013

ALCOHOL

14.4%

RESIDUAL SUGAR

0.10%