



## 2013 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

After an exceedingly wet 2012 November and December, 2013 turned droughty and warm, accelerating budbreak and resulting in an even and fertile bloom. Similar to 2012, 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. These ideal conditions lead to uniform véraison. As harvest approached, the combination of warmer days and cooler nights ensured full ripeness of fruit in flavor development and tannin maturity together with acidity retention so crucial for fine balance. Due to peak daytime temperatures, this vintage was the earliest in over a decade. As in 2012, fruit quality proved superb across all varieties.

### WINEMAKER NOTES

Our initial harvest of our Sauvignon Musqué was crushed and allowed to stay in contact with the skins prior to pressing, resulting in great density together with vibrancy and aromatic complexity. The grapes harvested for our 2013 blend possessed a broad array of higher tone fruit flavors and aromas together with a rich, broad impact in the mouth. This fruit was pressed as whole clusters, which endows the wine with focus and finesse. As always, we focused on the tension between palate breadth and underlying minerality to drive the style. The wine was fermented and aged in 130 gallon French oak puncheons, which broadened the mouth structure. Malolactic conversion was discouraged 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.

### TASTING NOTES

Our 2013 Mitsuko's Vineyard Sauvignon Blanc entices with its vivid and complex aromas of Meyer lemon, peach nectar, pineapple guava, lemongrass, irises and flint. The wine strikes a perfect balance between vibrant minerality, richness, depth and lengthy fruit flavors.

## TECHNICAL INFO

### VARIETAL COMPOSITION

100% Sauvignon Blanc

### CLONE

Sauvignon Musqué

### VINEYARD

Mitsuko's Vineyard,  
Carneros, Napa Valley

### VINE AGE

15 years

### SOIL

Haire Clay-Loam

### HARVEST DATES

September 16–18

### MALOLACTIC

None

### AGING

5 months barrel fermented and aged  
with lees stirring in 94% neutral  
French oak puncheons and 6% in new  
French acacia puncheons

### BOTTLING DATE

April 2014

### ALCOHOL

14.1%

### RESIDUAL SUGAR

0.08%

### PRODUCTION

1,164 cases

### OPTIMAL DRINKING

now—2018

