



CLOS PEGASE  
NAPA VALLEY

## 2012 CABERNET FRANC

Napa Valley

### 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. As harvest approached, the combination of warmer days and cooler nights ensured full physiological ripeness of the fruit both in terms of fruit flavor development and tannin maturity together with acidity retention so crucial for fine wine balance. This ideal weather pattern also set the stage for a higher-than-normal berry size which, combined with the high fertility, resulted in a prodigious crop which perfectly ripened through the late summer and early autumn. Fruit quality proved superb across all varieties.

### WINEMAKING NOTES

Cabernet Franc from both of our Estate vineyards was harvested in the cool of the night, affording us the opportunity to achieve a natural prolonged cold soak period prior to the onset of fermentation; this practice allowed us to gently extract color and tannins from the grape skins during fermentation while eliminating harsher seed tannin extraction into the new wine. Extended maceration on the skins following primary fermentation further refined the ripe tannins and helped to stabilize color. After pressing, malolactic conversion occurred in barrel, and the wine received racking during *élevage* to aid in natural clarification and to round out its structure. The final blend (which includes Merlot to enhance mid-palate volume and Petit Verdot to contribute exotic perfume and structural tannins) was assembled in tank in late May of 2014 ahead of its bottling in early June of that year.

### TASTING NOTES

Open and exotic aromas of black and red cherries, fresh pipe tobacco, violets and licorice are framed by subtle hints of spice and smoke. This wine possesses a pitch-perfect graceful structure together with fleshy vibrant red and black fruit flavors, finishing with a hint of cocoa perfectly balanced by minerality and an energetic structure.

### TECHNICAL INFO

#### VARIETAL COMPOSITION

76% Cabernet Franc  
22% Merlot  
2% Petit Verdot

#### HARVEST DATES

October 15-22

#### AGING

17 months in 62% new French oak

#### BOTTLING DATE

June 2014

#### ALCOHOL

14.3%

#### PRODUCTION

540 cases

