

# 2011 CLOS PEPE ESTATE CHARDONNAY

## 'BARREL FERMENATED'



Winemaking philosophy: Produce a world class, single-vineyard quality level of lightly oaked Chardonnay. Less reductive than 'Homage'—more oxygen ingress in cellar.

425 cases produced • Drinking window now through 2022

**COLOR:** Light Straw.

**NOSE:** Toasty French oak frames a complex nose of lime blossom, apple, baked sugar, ocean salinity and vanilla candle wax.

**MOUTH:** A nice sipper, but for a food wine it needs time to integrate its attack, midpalate and finish. This is the first 'BF' Chardonnay that we've put a bit of new oak on (7%), and it does show. Later in the wine's life it will improve as the oak integrates, it's a little showier than I expected early.

**MATURITY:** Now through 2022.

**MATCH:** The wine is bright and structured on the palate and will match beautifully with seafood, especially if there's some drawn butter involved to act as a foil for the oak. Also pairs well with fried chicken, BBQ ribs with sauce, oysters and semi hard cheeses.

**PICKED:** October 8 through October 18, 2011.

**CHEMISTRY:** 13.5% alcohol • 3.25 pH • 8 g/l total acidity, full ML+

## THE CLOS PEPE PHILOSOPHY

"We strive to produce wines that represent a time and a place. Great craft, whether painted, played or fermented, impresses not with an insistence that it be the sole focus of a room, but instead by its ability to integrate. I like to make wines that tell a story: a story of wind, fog, sunshine and a crew's attempts at perfection. This vineyard has as much potential for Chardonnay and Pinot Noir as we are willing to imagine and draw from it with passion and labor. In this sense I want the wines to be 'jazz' over 'heavy metal'—a reflection of craft embedded in an ever-changing environment instead of a homogenized attempt to kowtow to the gods of concentration." — Wes Hagen

*"... Clos Pepe, one of my favorite wineries in the Sta. Rita Hills. The wines stand out for their class and irrepressible personality." —*

