

CLOS PEPE ESTATE

2012 CHARDONNAY, HOMAGE TO CHABLIS



Winemaking Philosophy:

The HOMAGE TO CHABLIS was produced to exhibit the structure, acidity and minerality of Clos Pepe without the addition of oak. It is also meant to show the reductive side of Chardonnay winemaking.

100 cases produced • Drinking window now through 2022

TASTING NOTES:

COLOR: Light straw, brilliant clarity.

NOSE: Saline, mineral, slate, peach skin, apple, kiwi, lime blossom, hint of browned butter.

MOUTH: Broad attack with rich and mineral expression with a seriously mineral/slate structured mid-palate. Clean citrus finish laden with chalky Clos Pepe Chardonnay typicity.

MATURITY: Acid structure and pedigree suggest a long aging window: full maturity expected in 2023, should be wonderful between 2018-2022.

MATCH: Sea bass wrapped in prosciutto, charcuterie, St Louis style BBQ, oysters, scallops, white sushi fish, goat cheese.

PICKED: October 7-10, 2012. 23.8 Brix at 3.14 pH.

CHEMISTRY: 14.3% alcohol • 3.22 pH • 7.7 g/l T acidity

92 pts: *Smoke, slate, lemon, mint and pear meld together in the 2012 Chardonnay Homage to Chablis. In this vintage the contours are a bit softer than normal, which gives the wine a sense of early accessibility, yet there is plenty of density in the glass. As always, the Homage to Chablis needs quite a bit of air to fully open up.*

— Antonio Galloni, Vinous Media

91 pts: *Vivid yellow. Ripe pear and melon aromas are complicated by orange zest, sea salt and smoky minerals. Smooth and expansive on the palate, offering fleshy orchard and citrus fruit flavors and an exotic touch of jasmine. Finishes on a refreshingly bitter note of pear skin, with strong mineral cut and lift.*

— Josh Reynolds, Vinous Media