



2009 CLOS PEPE ESTATE CHARDONNAY 'Barrel Fermented'

420 cases produced, 14.2% alcohol

Light straw color. Wine spent 11 months sur lies in neutral French oak barrels. Nose shows green apple, Asian pear, hazelnut and a streak of chalky minerals—hints of California style integrated with a very complex and enticing Chablisienne structure. In the mouth there is hints of the richness that will emerge with proper cellaring, but the wine today shows a lean and clean package, built for 5-10 years in storage. Bright, elegant and compact. 100% malolactic and bone dry. Recommended: 2013-2020 ~ \$45

THE CLOS PEPE PHILOSOPHY

"We strive to produce wines that represent a time and a place. In a landscape where critics heap praise on 'heavy metal' wines more akin to fortified wine than a beverage for table, we believe that wine should integrate into a meal--we hope our customers discuss the flavors of wine and food and how they combine to make an experience. Great craft 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 the hard work of our crew. 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

"..the name Clos Pepe Vineyard on a bottle has become synonymous with quality. Think California Grand Cru quality."



PinotFile

Sta. Rita Hills, Santa Barbara County, California

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