



2009 CLOS PEPE ESTATE CHARDONNAY 'Homage to Chablis'

90 cases produced, 14.3% alcohol

Pale light straw color. Nose shows lime zest, bright and pure green apple, profound and persistent stony minerals, Meyer lemon and echoes of a tropical character that the wine shed during malolactic fermentation. The wine is still quite tight in its infancy: light, compact and airy on the attack with a fuller mid-palate and a long, mineral-infused finish. Admirable for both its restraint, focus and Old World sensibility, this is both purely Santa Rita Hills and totally un-Californian in the same glass. My sense is this will be one of my favorite 'HtC's to date, and will age gloriously over the next 4-12 years. Dry and 100% ML. Recommended: 2014-2022 ~ \$30

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

CLOSPEPE.com