

# 2010 CLOS PEPE ESTATE CHARDONNAY

## 'BARREL FERMENED'

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

250 cases produced • Drinking window 2015-2019



**COLOR:** Medium to medium plus straw colored.

**NOSE:** Nicely integrated in the nose, giving a young Mersault-like aroma. Stony and wet-pebbles in the mouth, bright apple, pineapple and peach-skin notes, with more varietal character showing in this wine (when young) than the Homage.

**MOUTH:** Nose is more advanced and complex than the mouth at this stage of infancy. Parts are all there, but just needs time to integrate. Acid still very showy in this wine, and we expect it will need a year or two to come around into the wine we expect. Drink up the 2009 BF's while the 2010's mature. Oak shows more in the mouth/finish with a hint of toasted oak and browned butter.

**AGING POTENTIAL:** Can be enjoyed immediately, but 3-7 years does amazing things to these wines in cellar.

**VINTAGE:** Defined by big ripeness and balanced mouthfeel with good acidity and balance.

**PICKED:** October 17, 2010.

**CHEMISTRY:** 14.4% alcohol • 3.15 pH • 8.4 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

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

**PinotFile**

