

# 2010 CLOS PEPE ESTATE CHARDONNAY

## 'HOMAGE TO CHABLIS'

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.

92 cases produced • Drinking window 2015-2022



**COLOR:** light to medium straw colored.

**NOSE:** Wet stone/riverbed, apple, gooseberry, flinty and bright. Compelling and complex.

**MOUTH:** Bigger mouth presence than 2009 with sterner structure as well. Fruit still shy and sublimated with intense structure — it is a wine of texture and place, not of fruit and fluff. Full bodied yet angular, 3 years in the cellar (*at least*) is recommended. This is one for the cellar! Try with oysters, fish dishes with cream & butter or short ribs.

**AGING POTENTIAL:** Should age gracefully 7-12 years.

**VINTAGE:** Marked by stern acidity and big, minerally mouthfeel.

**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**

