



CHARDONNAY

CALIFORNIA

STATISTICAL INFORMATION

APPELLATION:
California

COMPOSITION:
100% Chardonnay

**GROWING
REGIONS:**
Arroyo Seco
and Delta

FERMENTATION:
Stainless steel

OAK AGING:
Five months sur
lie on French and
American oak

ALCOHOL:
13.4%

PH:
3.33

TA:
0.66 g/100ml

VINEYARDS

Pepi Chardonnay was produced from grapes primarily grown on California's Central Coast. The cool climate of the Central Coast allowed the Chardonnay grapes to ripen slowly and evenly, and develop rich flavors while still retaining crisp acidity.

WINEMAKING

For more than forty years, Pepi has been a pioneer in California white wine. From the cool coastal vineyards of California comes lively fruit that beckons you to a picnic or a day at the beach. We strive for a balance of flavor, acidity and fruit that reflects our cool coastal vineyard sources. Our Pepi Chardonnay was fermented in stainless steel tanks at cool temperatures to preserve its fresh fruit flavors. A significant portion underwent malolactic fermentation and sur lie aging to foster a creamier texture and richer flavors.

WINEMAKER'S NOTES

Pepi Chardonnay has bright Fuji apple and peach aromas with touches of sweet vanilla. Full-bodied and rich, this Chardonnay's mouth-filling palate is bursting with flavors of fresh apple, crème brulee and sweet pear. Our Chardonnay is a perfect match with cream sauce pastas as well as fish and chicken dishes.

