

2010 Sandler Clos Pepe Vineyard Pinot Noir

Clone: Pommard 04

Alcohol: 14.8%

pH: 3.68

TA: 5.7 g/L

Barrel aging: 10 months in 25% new and 75% 1 and 2 year old French oak

Cases produced: 98

Release price: \$40

Another vineyard I worked with starting in 1999 is the Clos Pepe Vineyard. This is the 2nd Sandler Clos Pepe Pinot I've produced, and like the 2009 version, it comes entirely from the Pommard clone of Pinot. I have to give a huge thanks to Wes and Steve of Clos Pepe for allowing me to buy tiny quantities of their fruit. There wasn't enough for Sandler in 2011, but I hope to be back in there for the 2012 harvest.

Similar to how the Bien Nacido ripened quickly during the heat wave of 2010, the Clos Pepe Vineyard also went from a very late veraison to harvest in a little over a month. This 2010 Clos Pepe Pinot is typically large-framed for this vineyard, and it's an entirely different wine from the lighter-bodied '09 Sandler Clos Pepe. With a deep core of ripe fruit and a fairly high tannin level, this 2010 Clos Pepe should rest in the cellar for a few years. It should begin to show well sometime around 2014.

