

# EPONYMOUS MACALLISTER 2010

## Description:

This seventh vintage of Bob Pepi's first Eponymous wine from Sonoma Valley immediately pleases with complex aromas of blueberry, spicy oak, orange blossoms, raspberries and hints of vanilla and cloves, as it opens. Held to the light, it shimmers with a rich, purple-scarlet color that hints at the broad palette these grapes afford the winemaker. It has excellent body and structure with the flavors following the aromas, and added nuances of cassis and allspice. The mouthfeel boasts elegance and balance that is the hallmark of fine red Bordeaux blends with a lush entry and continuing through the mid-palate and on to a long, pleasing finish.

## Winemaker's Notes:

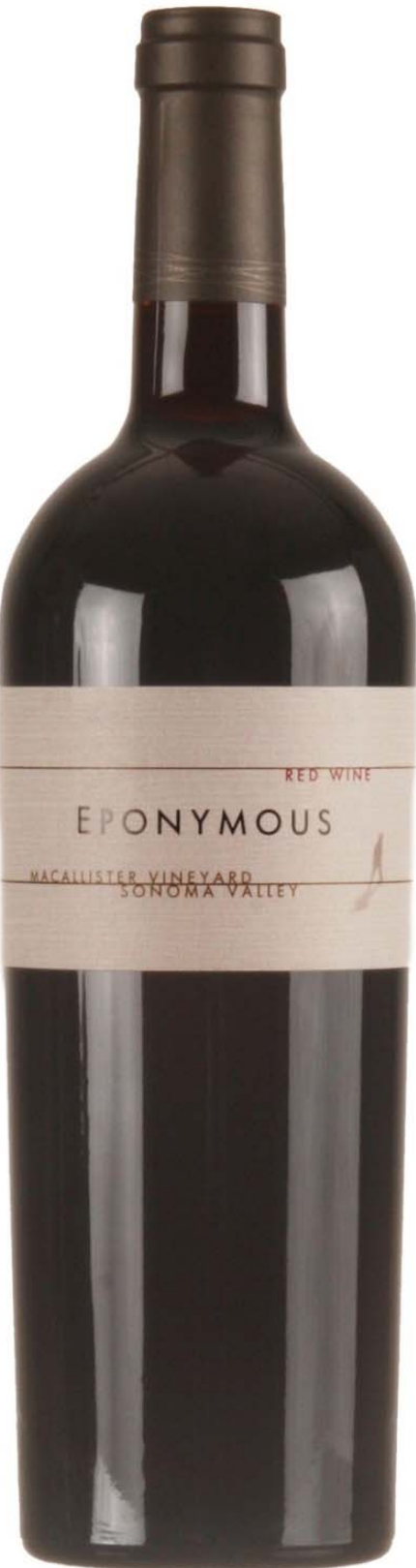
The grapes come from a single vineyard just over the peak of Mount Veeder, on the Sonoma side of the Mayacamus Range that separates the Napa Valley from Sonoma Valley. This is a spectacular sloping site with multiple exposures and well-drained, low fertility soil. After picking, hand-harvested fruit was fermented with utmost care and the resulting wine was aged 20 months in 45% new oak, 90% French and 10% American, with frequent racking the first year.

## Serving Hints:

Serve at room temperature with red meats and hard cheeses.

<b>PRODUCER:</b>	Robert L. Pepi
<b>COUNTRY:</b>	United States
<b>REGION:</b>	Sonoma, CA
<b>GRAPE VARIETY:</b>	51% Cabernet Sauvignon, 28% Cabernet Franc, 21% Merlot
<b>TOTAL ACIDITY:</b>	5.9 g/l
<b>pH:</b>	3.49

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.1	37	13.89	10.43	12	4X14	89256400020-2

