

EPONYMOUS MACALLISTER 2012

Description:

This tenth vintage of Bob Pepi's first Eponymous wine from outside Napa Valley immediately pleases with complex aromas hinting of cassis, spicy oak notes and raspberries. Held to the light, one sees a rich, purple-scarlet color that hints at the broad palette these grapes afford the winemaker. It has a solid body and firm, well-balanced structure with the flavors following the aromas, with added nuances of chocolate and rhubarb. This wine's elegance and refinement starts with the lush entry and continues 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 Mayacamas Range that separates the Napa Valley from Sonoma Valley. This is a spectacular sloping site with multiple exposures and well-drained, low fertility soil. The 2012 vintage was the best in a few years. The growing season was long and relatively dry, allowing for a long hang-time which, along with the heat, aided in maturation. The Cab Franc and Merlot were picked at very good maturity levels and this hillside Cab was certainly among the best Bob has sourced from this vineyard. After picking, hand-harvested fruit was fermented with utmost care and the resulting wine was aged 21 months in 50% 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.

PRODUCER:	Robert L. Pepi
COUNTRY:	United States
REGION:	Sonoma, CA
GRAPE VARIETY:	62% Cabernet Sauvignon, 23% Cabernet Franc, 15% Merlot
TOTAL ACIDITY:	0.58 g/l
pH:	3.59

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.6	37	13.89	10.43	12	4X14	89256400020-2

