



A TRUE CALIFORNIA ORIGINAL

Brand Facts

- Established by pioneering vintner Robert Pepi in the 1960's.
- Longtime innovator with experimental grape plantings and winemaking techniques.
- Focus on California white wines that are crisp, clean and refreshing.
- One of the first California wines to be bottled with Stelvin screw cap closures.



Varietal	Chardonnay	Chenin Blanc-Viognier	Pinot Grigio	Sauvignon Blanc
Vineyards	Arroyo Seco, Sacramento Delta	Clarksburg, San Joaquin Valley	Monterey, Sacramento Delta	Clarksburg, Lake County
Winemaking	Stainless steel fermentation; 5 months sur lie aging in French and American oak.	Stainless steel fermentation; no oak aging.	Stainless steel fermentation; no oak aging	Stainless steel fermentation; no oak aging.
Taste Profile	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.	An unabashedly jazzy white wine blend displaying sweet honeysuckle notes, peach and fruit nectars. Crisp and clean, this wine has a refreshing and spritzly finish.	Fresh aromas of white flowers, pear drop and citrus. The palate is crisp in style, with a refreshing, clean finish.	Loaded with vibrant aromas of peppers, grapefruit and citrus notes. Medium-bodied and crisp, this wine has a lovely palate and lingering lime and orange flavors.
Pairings	Asiago and Havarti cheeses, veal, chicken and pork; halibut, shrimp and crab; pasta with cream and pesto sauces.	Versatile wine for almost any occasion: aperitif, brunch, light lunch, summer patio and any seafood or shellfish.	Perfect with almost any seafood, especially scallops wrapped in pancetta or grilled swordfish with mango salsa.	Feta and goat cheeses, chicken, turkey, sole, oysters and scallops; asparagus with lemon beurre blanc sauce.

Review Highlights



"... Nice balance of acidity and fruit with a smooth finish...
A great pick for your next party!"



BEST BUY: Chardonnay.



BEST BUYS: Chenin Blanc-Viognier, Pinot Grigio, Sauvignon Blanc.