

Clos Pepe Vineyard Chardonnay

Sta. Rita Hills, 2025

Clos Pepe Vineyard has been part of what we do since 2000. Our first Chardonnay from the site came about almost by accident in 2005. We made it, bottled it, and that was that. One vintage. It has since become something of a unicorn. Cooper River lets us see a familiar vineyard from a different direction. At Clos Pepe, the long, cold season builds flavor while holding onto acidity.

2025 Winemaker's Note

Soaring citrus aromas of lemon, pear, and apple with beautiful, toasted oak and vanilla. Flavors are dominated by lemon and pear with a stoney minerality that provides tension and depth. Racey mouthfeel offset by a touch of buttery richness. Strong evidence for saying that Chardonnay from Clos Pepe is the true star of Sta. Rita Hills.

Wine Details

HARVESTED
10/14/2025

BRIX AT HARVEST
24.6

PH
3.29

GLUCOSE/FRUCTOSE
1.3 g/Lt

CLONES
76

ALCOHOL
13.96%

MALIC ACID
1.1 g/Lt

CASES PRODUCED
50

Winemaking

Processing: Pressed to Tank.

Pre-Fermentation Additions: Bentonite, SO₂ (70ppm), ColorPro (80ppm).

Racking: Racked to another tank after 2 days.

Fermentation Additions: Yeast D254, ML Prime Bacteria, Fermaid-K.

Fermentation: Finished fermentation in new Seguin Moreau Missouri Oak Barrels (Medium Toast+ with Toasted Heads) for 2 months.

Barrel Aging: Transferred to neutral oak barrels.

Bottled: September 9, 2026



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