

2011 Pepi Chenin Blanc-Viognier

WHO: Pepi

WHAT: 66% Chenin Blanc, 34% Viognier WHERE: Clarksburg and Central Valley

WHEN: 2011

A very pleasant wine at a very pleasant price: easy to drink, pairing with a surprising number of food flavors. Beginning with a white plum aroma, the wine is lightly fruity on the palate with an undercurrent of crisp chalkiness. A respectable amount of acidity provides balance throughout. Try it as an aperitif wine, with vegetarian as well as meat meals, and even with subtle lemon cookies for dessert. Great for casual meals. Highly Recommended (90). BSE

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