

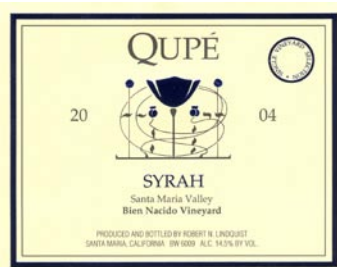
QUPE REVIEWS

ROBERT PARKER'S WINE ADVOCATE NEWSLETTER #166, AUGUST 2006

2003 QUPE SYRAH

BIEN NACIDO HILLSIDE ESTATE - 92 POINTS

THE BEAUTIFUL, DEEP RUBY/PURPLE-HUED 2003 SYRAH BIEN NACIDO VINEYARD HILLSIDE ESTATE'S EXUBERANT PERFUME OF CREME DE CASSIS, CHARCOAL, AND SUBTLE SMOKE IS FOLLOWED BY A PEPPERY, FULL-BODIED WINE WITH IMPRESSIVE CONCENTRATION, TERRIFIC RIPENESS AND PURITY, AND A LONG, SMOOTH, CASCADING FINISH. DRINK IT OVER THE NEXT DECADE. \$45.00

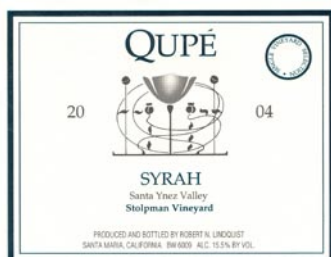
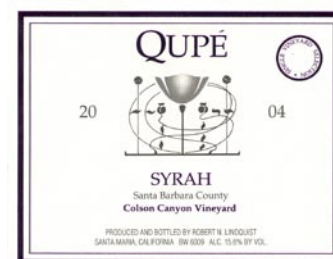


2004 QUPE SYRAH BIEN NACIDO VINEYARD - 89 POINTS

THE 2004 SYRAH BIEN NACIDO VINEYARD TASTES LIKE A HIGH-CLASS FRENCH CROZES-HERMITAGE. HERBAL/TAPENADE CHARACTERISTICS ARE ACCOMPANIED BY NOTIONS OF BLACK FRUIT, CEDAR, AND SPICE BOX IN THIS DENSE RUBY/PURPLE-TINGED SYRAH. RICHLY FRUITY, WITH NO HARD EDGES, IT WILL PROVIDE PLENTY OF PLEASURE OVER THE NEXT 5-6 YEARS. \$27.50

2004 QUPE SYRAH COLSON CANYON VINEYARD - 91 POINTS

BLUEBERRY, ACACIA FLOWER, PEPPER, AND CAMPHOR CHARACTERISTICS ARE PRESENT IN THE 2004 SYRAH COLSON CANYON VINEYARD. THIS DENSE, FULL-BODIED, OPULENT, MODERATELY TANNIC CUVÉE WILL BENEFIT FROM 1-2 YEARS OF CELLARING, AND SHOULD DRINK WELL OVER THE FOLLOWING DECADE. \$35.00



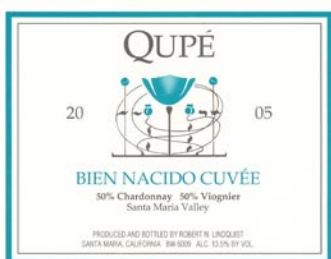
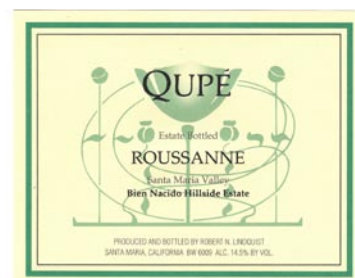
2004 QUPE SYRAH STOLPMAN VINEYARD - 90 POINTS

THE OUTSTANDING 2004 SYRAH STOLPMAN VINEYARD'S DARK RUBY/PURPLE COLOR IS FOLLOWED BY AROMAS OF SMOKY CHARCOAL, BLACK CHERRIES, AND CASSIS, DEEP, RICH, MEDIUM TO FULL-BODIED FLAVORS, GOOD GLYCERIN, AND A SEAMLESS, LUSH FINISH. CONSUME IT OVER THE NEXT 7-8 YEARS. \$35.00

2004 QUPE ROUSSANNE

BIEN NACIDO HILLSIDE ESTATE - 90 POINTS

THE OUTSTANDING 2004 ROUSSANNE BIEN NACIDO VINEYARD HILLSIDE ESTATE EXHIBITS A DISTINCTIVE ROSE PETAL-SCENTED PERFUME DISPLAYING NOTIONS OF PEARS, ORANGE BLOSSOMS, CITRUS OIL, AND OTHER TROPICAL FRUITS. MEDIUM-BODIED AND COMPLEX, RIPE, AND SUBSTANTIAL IN BOTH FLAVOR AND TEXTURE, IT SHOULD BE DRUNK OVER THE NEXT SEVERAL YEARS. \$40.00



2005 QUPE BIEN NACIDO CUVÉE - 90 POINTS

THE HEDONISTIC 2005 BIEN NACIDO CUVÉE, A BLEND OF EQUAL PARTS VIOGNIER AND CHARDONNAY, IS A FLORAL, HONEYSUCKLE, AND ORANGE ZEST-SCENTED EFFORT POSSESSING OODLES OF FRUIT AS WELL AS CRISP UNDERLYING ACIDITY. THIS FRESH, LIVELY EFFORT REVEALS HOW TASTY SOME INNOVATIVE BLENDS CAN BE, BUT I WOULD RECOMMEND CONSUMING IT OVER THE NEXT 1-2 YEARS TO TAKE ADVANTAGE OF ITS EXUBERANT YOUTHFULNESS. \$18.00