

## 2008 QUPÉ BIEN NACIDO CUVÉE

This wine is 50% viognier and 50% chardonnay, primarily from grapes grown at the Bien Nacido Vineyard in the Santa Maria Valley. The viognier is picked ultra-ripe, where by itself would be out of balance, too low in acid and too high in alcohol. It's blended with chardonnay that's picked at the low end of ripeness, which reigns it back in giving it structure, freshness and balance.

The chardonnay was picked at an average 22.3° brix, with 8.9 acidity and 3.16 pH with an alcohol of 12.3%. The viognier was picked at an average of 25.8° brix with 6.7 acidity and 3.45 pH, with an alcohol of 14.6; together, they average of 13.45%.

The grapes were whole cluster pressed then the juice chilled and settled overnight. The juice then went straight to barrel (neutral French oak) for fermentation. In barrel it went through complete malo. Barrel aging was 5 months. 1765 cases were bottled in March 2009.

This is our 17th vintage of this unique proprietary white wine. The aromas show that classic floral, apricot and peach that comes from ripe viognier... all balanced by crisp, fresh, minerally chardonnay. This is a wine to drink young. Sure, it will age, but what's the point? This makes a great aperitif and we find goes real well with food that leans towards Asian flavors.

I have dedicated this bottling to my old friend, Hank Kierit, who passed away in 2007. I met Hank and his wife, Jane, when I was a tour guide and cellar rat at Zaca Mesa in 1979. When I started Qupé in 1982, I called Hank to get some business advice. Hank not only gave me great advice, but got a small group of investors together to help launch the business. Hank was truly the "Godfather" of Qupé.