

QUPE

A Modern Stone Age Winery

2008 SYRAH
BIEN NACIDO HILLSIDE ESTATE
SANTA MARIA VALLEY



NOTES 2008 seems like a long time ago in some ways. When these grapes were picked Lehman Brothers had just recently folded and Barack Obama wasn't yet President! The Dodgers made it to the National League championship series but lost to eventual World Series champs The Phillies. 2008 seemed like a cool vintage to me at the time, and it was, but it was warm by comparison to 2010 and 2011.

This is an outstanding vintage for this wine, I am a big fan of the 2008s. They are supple, typical of their place and very accessible already. Going back, this vintage reminds me a bit of the 2006 but not as structural, the 2002 but not as tannic, and the 1996 but not as gamey. Drink with pleasure over the next couple years and put some away to start looking at again around 2018! That's a weird date to write.

VINEYARDS This wine is 100% Syrah from the Z Block at Bien Nacido Vineyard in the Santa Maria Valley. These grapes were harvested in perfect condition on October 2nd and 6th at an average of 24.1° brix, 6.8 acidity and 3.32 pH...as with every other Syrah that I've ever made from Bien Nacido, no acid addition required!

WINEMAKING The grapes were fermented in small open top fermenters, received manual punchdowns, with 33% whole clusters. As with all of my other Hillside bottlings, I saigné about 10-12% of the juice into new Francois Freres French oak barrels and barrel fermented that por-tion. This technique adds a nice toasty mocha component to the wine. The wine was aged exclusively in Francois Freres barrels with about 50% being new and about 20% being one year old. It was kept in the newer barrels for the first year, then racked and returned to neutral barrels for another 8 months (20 months total barrel time).

BOB LINDQUIST, WINEMAKER

ALCOHOL: 13.5%