

QUPE

A Modern Stone Age Winery



2010 SONNIE'S SYRAH SAWYER LINDQUIST VINEYARD EDNA VALLEY

NOTES This is our 3rd release of the special “reserve” bottling and is named after my beautiful mother Sonnie (Sandra Ellen Granger Lindquist), the true matriarch of our family. What strikes me most about this wine is the depth and complexity already achieved from young vines. The wine has tremendous pepper spice with savory fruit and great balance. This wine shows beautifully in its youth but please put a few bottles to cellar for 5-8 year.

VINEYARD This wine is 100% syrah from the Sawyer Lindquist Vineyard. This site, planted in 2005 in the Edna Valley (about 7 miles southeast of San Luis Obispo), is a cool, Region One growing climate, just slightly warmer than Bien Nacido Vineyard. We have been farming the Sawyer Lindquist Vineyard using biodynamic practices since day one and in 2009 the vineyard became Demeter certified. The soil is a combination of clay, gravel and quite a bit of calcareous white mudstone and fossil matter. This farming method really nurtures the soil and that quality is absorbed up through the vines and into the grapes, giving the grapes a strong sense of place.

WINEMAKING We follow a strict vineyard selection and barrel selection of our best lots for Sonnie's Syrah. About half of this wine was fermented with whole clusters which adds depth, freshness and longevity. It was aged primarily in Ermitage barrels, a barrel choice to help differentiate from our Bien Nacido Hillside wine style.

BOB LINDQUIST



TECHNICAL DATA

GRAPES: 100% Syrah
ALCOHOL: 13.5%