

QUPE

A Modern Stone Age Winery



2011 MAXTAP CUVÉE CENTRAL COAST



NOTES Qupé is the local Native American Chumash word for California poppy and Maxtap is the Chumash word for “to weave” or in this case “to blend”. This wine is a blend of 64% Syrah, 18% Grenache, 15% Tempranillo and 3% Mourvedre. This is a wine that works well with foods that would normally be served with a rich red. With its soft tannins, plump fruit and spices this wine works well by itself as well. The aromas and flavors show nice berry fruit and dried cherry with hints of tobacco and wild herbs. This wine is not meant to take up cellar space but if you are so inclined should continue to age nicely for 5-8 years.

VINEYARD This is a 100% handcrafted wine that comes from a number of vineyards in both Santa Barbara and San Luis Obispo Counties. Vineyard sites are primarily Bien Nacido Vineyard in the Santa Maria Valley, French Camp Vineyard in Paso Robles, our own Sawyer Lindquist Vineyard in the Edna Valley (Demeter Certified Biodynamic) and the organic Ibarra-Young Vineyard in the Santa Ynez Valley (a vineyard that we have farmed ourselves since 1986).

WINEMAKING The various lots were fermented separately using traditional techniques including manual punch-downs and manual pump-overs, aged for 14-15 months in French oak barrels (mostly neutral) and lightly fined with egg whites to soften the tannins. Like our Central Coast Syrah, Maxtap is a blend of predominately cool climate grapes that provide freshness, spice, acidity and balanced alcohol and warmer Paso Robles fruit that adds plush, fruit forward character.

BOB LINDQUIST, WINEMAKER

TECHNICAL DATA

GRAPES: 64% Syrah
18% Grenache
15% Tempranillo
3% Mourvedre

ALCOHOL: 13.5%

88 Points, Wine Advocate