

# QUPE



*A Modern Stone Age Winery*

## 2012 MARSANNE BIEN NACIDO HILLSIDE ESTATE SANTA MARIA VALLEY



**NOTES** This is the first time we've had so many different components to blend together to make this wine and it is a beauty! This vintage is 75% Marsanne and 25% Roussanne. This is classic cool climate Marsanne with hints of orange, peach, hay and a strong wet stone character throughout. This wine is more forward than the 2010 or 2011 with more up front fruit but still with that crisp, clean core of acidity.

**VINEYARD** This vintage comes from these vineyards: 49% Marsanne from the Ibarra-Young Vineyard in the Santa Ynez Valley; 10% Marsanne from the Purisima Mountain Vineyard also in Santa Ynez; 6% Marsanne from Bien Nacido in the Santa Maria Valley; 6% Marsanne from Sawyer Lindquist in the Edna Valley; 4% Marsanne from Camp 4 in Santa Ynez; 14% Roussanne from Bien Nacido; and 11% Roussanne from the La Presa Vineyard in Santa Ynez.

**WINEMAKING** All of the lots were picked separately, whole cluster pressed, chilled and settled in a tank (48 hours for Marsanne 24 hours for Roussanne), and then transferred to neutral French oak barrels for fermentation. The various lots went through complete malo before assembling the final blend. The wine was aged for 5-6 months in barrel before bottling in March 2013. With Marsanne I like to recommend drinking in the first few years, or waiting until the wine is at least 10 years old...I'm thinking this wine will easily age for 15-20 years!

### TECHNICAL DATA

GRAPES: 100% Roussanne  
ALCOHOL: 12.5%

*Bob Lindquist, Winemaker*