



2008 Qupé Syrah, Nielson Vineyard, Santa Maria Valley

Harvest: October 7, 2008

24.5 Brix
7.35 TA
3.52 pH

Fermented in open topped fermenters with 33% stems. Punched down by hand 2 times a day. Pressed after 22 days and put into 40% new French oak barrels. Aged for 18 months in barrel. Bottled without fining or filtering.

This wine has bright black pepper and rich berry aromas. It is full bodied on the palate with a lovely velvety texture and is rich with bright, spicy raspberry and black fruit flavors on the palate with a long smoky finish. 150 cases produced.