2008 EPIPHANY GYPSY
SANTA BARBARA COUNTY

VINEYARD SOURCES: 55% FROM CAMP FOUR VINEYARD, 45% FROM RODNEY’S VINEYARD BOTH IN THE SANTA YNEZ VALLEY

COMPOSITION: 39% GRENAuche, 33% MOuRVEDRE, 16% CINSALt, 11% CINSALt, 1% SYRAH

BARREL AGING: 22 MONTHS IN 27% NEW FRENCH OAK 500L PUNCheONEs

ALCOHOL: 14.5% ALCOHOL BY VOLUME

T.A.: .581G/100ML

P.H.: 3.68

PRODUCTION: 1001 CASES

HARVEST DATE: OCTOBER 6TH – OCTOBER 30TH

COOPERAGE: CADUS, ROUSSEAU, REMOND

BRIX: 25.5 – 26.7

COMMENTS:
Gypsy is a light, fresh wine that can be enjoyed the day you bring it home. On the nose there are inviting aromas of strawberry, black cherry, dried herbs, cinnamon, vanilla, caramel and nutmeg. Cherry, strawberry, cranberry, vanilla and baking spice are the bright flavors found on the palate. The result is a medium-bodied blend that surprises you with a nice, long persistent finish. Pair with blackened salmon, ribs, burgers or pork chops.