

JEPSON



Vineyards • Winery • Distillery

Jepson 2003 Estate Red

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VITICULTURE: When Jepson decided to transition from making all white wines to balancing our portfolio with more reds, we immediately thought of the success we had with our Viognier. We decided to start the transition with Viognier's sibling, Syrah. It turned out to be a perfect candidate. To maximize the complexity of our Syrah we chose several different locations on the estate and a variety of clones to compliment the terrior. In our search for the perfect blend of estate grapes, we planted four acres of Petite Sirah. This has been used for blending and to produce a limited release of special Petite Sirah cases. Now that Rhones have found a home in our vineyards, we are continuing to plant, with more Syrah and Grenache expected to be produced in 2006.

WINEMAKING: Our 2003 Syrah was fermented individually in small lots. The grapes were cold soaked for 24-36 hours before fermentation. We added Viognier skins to conduct co-pigmentation which contributes to the complexity of the wine. The wine was fermented in stainless steel then aged for 10 months in a combination of French, American and Hungarian oak. For our new Estate Red, the wine maker sought out different lots which expressed the rustic quality of the estate and blended well with the Petite Sirah. A small amount of Viognier was added for a slight floral character then we left the wine unfiltered.

TASTING NOTES AND FOOD PAIRINGS: The Estate Red is a rustic, smoky red with aromas of wild strawberries and sweet tobacco. The bright fruit and tobacco notes carry over to the flavors with hints of wintergreen and cocoa for a soft finish. This wine could be paired with a calzone stuffed with goat cheese and braised greens. Another good choice would be a favorite lamb dish, or a cheese plate, served as an appetizer or served with this wine as a dessert.

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| HARVEST DATES: | September 29 - October 13, 2003 |
| VARIETY: | 94% Syrah, 4% Petite Sirah, & 2% Viognier |
| APPELLATION: | 100% Estate Bottled, Mendocino |
| FERMENTATION: | Stainless Steel |
| BARREL AGING: | 10 months combined French, American and Hungarian oak |
| ALCOHOL: | 14.5% |
| pH: | 3.5 |
| T.A.: | .55g/100ml |
| PRODUCTION: | 1,400 cases |