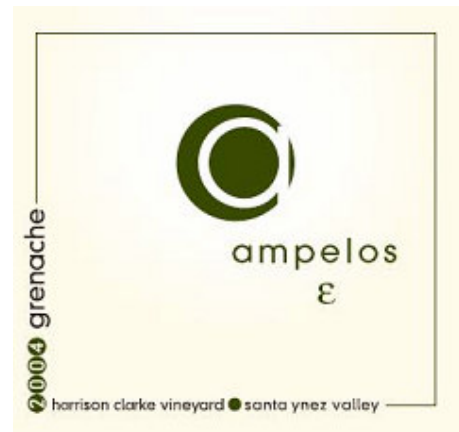


Epsilon



2004 grenache - “ε” (epsilon) santa barbara county

harvest and fermentation: this is one of the few pure grenache bottlings done in santa barbara county. our grenache is from Harrison-Clarke vineyard, located in high elevations above the stolpman and the purisima mtn. vineyards off ballard canyon in the santa ynez valley. the vineyard has extreme weather conditions which is perfect for rhones in our program. grenache is a temperamental vine that is starting to show its beauty. we picked the grenache grapes twice – first on sept 13 (26.2 brix) and later on sept 27 (26.4 brix). our first pick was meant to be used for our “syrache” but we got a little less than expected. trying to compensate for this we got some more in the second batch – and now we had more than we needed. based on this as well as the quality of the grenache we therefore decided to make this small batch – and we love it!

aging: we use 35% new french oak barrels. the wines were racked twice prior to bottling.

tasting notes: the color is a rich burgundy with a nose of ripe blueberries and figs leading to a delicious creamy strawberry shortcake on the mouth. chocolate and cinnamon resonate on the back palate for a deliciously spicy finish. when the berries came in from the vineyard peter kept eating them out of the fermenter – surprisingly something was left, they just tasted so good.

production: 48 cases bottled march 22 06 – planned release nov 06. going forward we will now start to have a small, annual release of grenache

what is this greek thing? ampelos is the greek word for vine – this is where it all begins. rebecca and i love greece. we were married there and visit there every year! “epsilon” is a small, positive constant and we will every year release a small quantity of something special with this name.