

kunin

w i n e s

*** FACT SHEET ***

2007 “Pape Star” Rhône blend

VARIETAL(S): 50% grenache / 35% mourvedre / 15% syrah

APPELLATION: 100% Central Coast (Santa Barbara/Paso Robles)

VINEYARD(S): Lerner, Alisos, Paradise Road, Camp Four, French Camp

BRIX AT HARVEST: ~24.6

PH: 3.59

TA: 5.48 g/L

ALCOHOL: 14.6%

COOPERAGE: Neutral oak barrels (> 6 years old). Barrel aged for 10 months.

FERMENTATION: 100% destemmed, with as many whole berries as possible, into 1-ton open top fermentors, punched down by hand 2-3 times per day. Pressed at dryness, settled, then racked to barrel. The yeasts used were commercial strains including BM-45 (Brunello) and D-254 (Rhône).

PRODUCTION: 2400 cases

RECOMMENDED RETAIL: \$25.00

WINEMAKER’S COMMENTS: This wine was inspired by the wines of Chateauneuf-du-Pape. The grenache-based blends from this region are honest yet complex wines that are representative of their origins. They can be consumed young or old and still maintain a sense of elegance. Most basic cuvees there are aged in large barrels, and no new oak is used in their production – all of the casks are neutral. I am trying to create a new-world version of this style, with old-world sensibilities.

TASTING NOTES: Cherries and strawberries on the nose, with some smoke/spice notes. High-toned red fruits and spices on palate, with an underlying earthy note. Bright acidity and light tannins. Finishes cleanly and with finesse.