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Epiphany
A sudden, intuitive perception of or insight into reality or the essential meaning of something, often initiated by some simple, commonplace occurrence

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The 2014 vintage started with a mild winter. Warm January days, combined with dry vineyard soils, triggered a somewhat early budbreak. Record low rains continued the drought concerns, with reservoirs and wells getting lower. The warm summer led to an intense and early harvest. Harvest began three weeks early, and we picked grapes nearly every day for nine straight weeks. There was a nice-size crop, with good color and intensity. Overall, the quality was high with small berries leading to very concentrated flavors. It turned out to be an excellent vintage and produced some beautiful wines.

**In the News**

**JEB DUNNUCK**

- **94 points** – 2014 Elite
- **93 points** – 2014 Bien Nacido Vineyard Syrah
- **93 points** – 2014 Petite Sirah
- **92 points** – 2014 Revelation
- **92 points** – 2014 Hampton Vineyard Syrah
- **90 points** – 2014 Syrah-Cabernet Sauvignon

**Antonio Galloni’s Vinous**

- **92 points** – 2014 Elite
- **90 points** – 2014 Revelation
- **90 points** – 2014 Petite Sirah

**San Francisco International Wine Competition**

- **97 points / Best Grenache Blanc** – 2015 Grenache Blanc

**Harvest 2014**

The 2014 vintage started with a mild winter. Warm January days, combined with dry vineyard soils, triggered a somewhat early budbreak. Record low rains continued the drought concerns, with reservoirs and wells getting lower. The warm summer led to an intense and early harvest. Harvest began three weeks early, and we picked grapes nearly every day for nine straight weeks. There was a nice-size crop, with good color and intensity. Overall, the quality was high with small berries leading to very concentrated flavors. It turned out to be an excellent vintage and produced some beautiful wines.
To say the 2015 harvest was a challenge is an understatement. It was the warmest, driest (4th vintage of extreme drought) and the earliest harvest on record, starting the third day of August and finishing by the first week in October. During a typical harvest, we are punching down active fermentations and pressing off wines into the Thanksgiving holiday. This also made for the lightest yielding harvest in Santa Barbara County history, down by as much as 80%, but around 50% seemed to be the norm for most varietals. A light crop isn’t always the end of the world; it makes for outstanding quality and concentration.

The 2016 vintage started off ideally with a very moderate growing season and an average rainfall, around 12 inches. Timing of these rains was good, as they kept decent soil moisture in the vineyard, although we did have to water through the spring and summer seasons. Ideal heavy morning fog, cool nights and warm days were the norm and then came October with three heat spikes of 100+ degrees. Because of this, we couldn’t pick what Rhone varietals were left, mainly Syrah, fast enough and almost ran out of space in the cellar. Despite the heat spike at the end, 2016 vintage reminds us of vintages 2007 and 2012 which produced some of our favorite wines, so we are excited to see what comes of this vintage!
Eli Parker, Founder & Proprietor
Recipient of the “André Tchelistcheff Award”
Given to Winemaker of the Year ~ 2006

Blair Fox, Winemaker
Recipient of the “André Tchelistcheff Award”
Given to Winemaker of the Year ~ 2008
Wine Club Shipment
Wines
2016 Rodney’s Vineyard Grenache Blanc
Santa Ynez Valley

**Harvest**

- Harvest Date: September 29, 2016
- Harvest Brix: 23.6

**Vineyards**

- Appellation: Santa Ynez Valley - 100% Rodney’s Vineyard
- Vineyard Blocks: O2
- Tons/Acre: 2.9

**Winemaking**

- Composition: 100% Grenache Blanc
- Barrel Aging: Aged 8 months in 100% neutral French oak
- Alcohol: 14.1%
- pH: 3.06
- T.A.: 0.658g/100ml
- Bottling Date: June 28, 2017
- Production: 582 cases
Winemaker Notes

For the first time, we decided to source the 2016 vintage of Grenache Blanc entirely from Rodney’s Vineyard. It’s an ideal site for growing Grenache Blanc, allowing us to pick at lower sugars as flavor profiles develop earlier. Harvesting earlier also makes for a better acid balance while still maintaining the classic varietal characteristics of bright stone fruit flavors and white flowers. The higher elevation of this site as well as cooler climate makes for completely unique and fresher wines.

Tasting Notes

You won’t miss aromas of jasmine, orange blossom, white peaches and ripe apricots that jump from a glass of this Grenache Blanc. Upon entry, summer fruits of white peaches, nectarine and pear will hit your palate, followed by bright notes of lemon and minerality. Before enjoying, this wine would benefit from a short stint in the refrigerator for only about 45 minutes.
2014 Hampton Vineyard Syrah
Santa Ynez Valley

Harvest
Harvest Date  September 17, 2014
Harvest Brix    26.4

Vineyards
Appellation  Santa Ynez Valley – 100% Hampton Vineyard
Tons/Acre     2.7

Winemaking
Composition  100% Syrah
Barrel Aging Aged 21 months in 100% French oak, of which 44% is new
Cooperage    Ermitage, François Frères
Alcohol      14.9%
PH           3.67
T.A.         0.623g/100ml
Bottling Date July 21, 2016
Production   218 cases
We have been sourcing grapes from Dale Hampton’s 10-acre estate vineyard for 15 years, and are never disappointed in the quality of fruit that he always delivers. Dale was one of the original pioneering grape growers in the Santa Ynez Valley, establishing his vineyard management business here nearly five decades ago. His estate is located in the warm eastern end of the valley, where Syrah grapes tend to deal with slightly more challenging conditions. Although challenging, these warmer conditions create nicely structured, yet smaller concentrated berries.

This was a good vintage in Santa Barbara County leading to ample yields and wines on the riper side in terms of fruit flavors. This led to a Syrah that is big, rich and lush and will have good cellaring potential!

Opaque and rich in color, you will find blackberry, blueberry, smoked meat, bbq spices, white pepper and a hint of vanilla on the nose. Showcased on the palate are flavors of blackberry, plum, black pepper, tar, dark chocolate and toasty oak. Savor this Syrah with your favorite steak dinner and the people you enjoy the most.
2015 Petite Sirah
Santa Ynez Valley

Harvest

- Harvest Date: September 30 – October 1, 2015
- Harvest Brix: 26.6 – 27.2

Vineyards

- Appellation: Santa Ynez Valley – 100% Rodney’s Vineyard
- Vineyard Blocks: R & Q
- Clones Used: Rockpile & Palisades
- Tons/Acre: 1.4

Winemaking

- Composition: 100% Petite Sirah
- Barrel Aging: Aged 20 months in 100% French oak, of which 50% is new
- Alcohol: 14.9%
- pH: 3.70
- T.A.: 0.585g/100ml
- Bottling Date: August 8, 2017
- Production: 340 cases
Winemaker Notes

Having the advantage of planting and nurturing Rodney’s Vineyard throughout the years has allowed us to observe it as it matures, and the opportunity to witness the change in flavor dimension as the vines age is priceless. This works to the winemaker’s advantage as well, working with it year after year, Blair has an intimate connection with the site as it develops with each vintage. This extensive site history allows us to consistently produce Petite Sirah with great depth of color and flavor which lead to wines of great texture and fine tannins that coat the mid-palate but are never grippy or harsh.

The two clones used to make this wine have historical significance in the Petite Sirah world. The Rockpile Clone is one of the oldest Petite Sirah clones used today and was developed in the Rockpile AVA located in the northern end of Sonoma County. Blair sourced this clone from the Rockpile Vineyard in Sonoma County, which was directly sourced from the Seghesio Home Ranch, whose history goes back to the late 1800s. The Palisades Clone sourced directly from the historic Palisades Vineyard located in the Napa Valley, planted in 1968, is known as one of the most coveted sites in the Napa Valley for Petite Sirah.

Tasting Notes

Opaque with an inky dark purple hue, the Petite Sirah offers classic aromas of dark berries with high-toned notes of blueberry, boysenberry and blackberry. This year’s Petite Sirah blankets the palate with notes of blueberry, currant, dark chocolate, tar and a touch of smoked meat. This wine is meant to be savored with smoked or roasted meats, and because of its natural acidity can hold up to richer more fatty foods. If you can wait, decant for one to two hours prior to a meal.
Epiphany cordially invites our valued Wine Club Members to Revelation Day 2018!

Please select one of two days:
Saturday, March 24th or Sunday, March 25th, 2018
11:00am to 2:30pm

Savor a walk-around tasting of Epiphany’s new releases perfectly paired with pairing-sized culinary creations by local chefs and live music for you to enjoy.

The event will be held in the Barrel Room at:
Fess Parker Winery & Vineyard
6200 Foxen Canyon Road
Los Olivos, CA 93441

Ticket prices are $20 per Wine Club Member ~
Please RSVP by Friday, March 16th
RSVP by email to jessicamarie@fessparker.com or by phone to Jessica at 800-841-1104

Please note: When making reservations, please be sure to specify which day you will be attending (one day only attendance)

REMINDER: This is a 21 years and older event held exclusively for our Wine Club Member plus one.

Culinary creations will be served from 11:30am to 2:30pm.

Note: Cancellations must be made 48 hours in advance to receive a refund.

Keep checking the website for more updates!