

Scott Cellars



2007 Cuvée J Central Coast

Winemaker's Notes

Our third vintage of Cuvée J is a powerhouse. The aromas jump out of the glass and are guaranteed to raise an eyebrow. The wine is thick and viscous with loads of vibrant fruit flavors followed by firm structure and a finish that goes on and on. Even with all the intensity of this wine, the balance is absolutely perfect from front to back.

The grapes for Cuvée J come from two distinctly different places: French Camp Vineyard in Paso Robles AVA and Black Oak Vineyard near Los Alamos. The Zinfandel from French Camp is the heart of the wine and brings bright, lively, up-front fruit flavor and a lavish viscosity. The Syrah, however, brings its own fruitiness to the blend, but it's more dark and brooding with a weight and tannin structure that brings the package together seamlessly.

After careful de-stemming and cold-soak, the different grapes were fermented using five different yeasts. I use different yeasts to create flavors that fill the front, middle and back of the palate. I also drained some of the Zinfandel juice before fermentation to help concentrate flavors. It worked! The two wines were kept separate until just before bottling when the blend was created.

Cuvée J was a creation of pure inspiration and completely unintentional. From the beginning, it was obvious that adding Syrah to the Zinfandel made a better wine. During blending trials, my wife, Jennifer, proved that she has nothing short of an outstanding "common sense" palate. With no training, she came up with the perfect blend and thus Cuvée J was born. With the intensity of this wine, it could age for 5 to 7 years, but why? It tastes great right now!

<u>Blend</u>	<u>Vineyard</u>	<u>Appellation</u>
76% Zinfandel	French Camp Vineyard	Paso Robles
24% Syrah	Black Oak Vineyard	Santa Ynez Valley

Cases 193

Bottling Data

Date:	04/26/09	pH:	3.56
Alcohol:	16.6%	Acid:	0.61