

Scott Cellars



2008 Cuvée JP
Santa Barbara County
83% Sangiovese / 17% Syrah

Winemaker's Notes

This is our first Cuvée based on Sangiovese, an Italian varietal. We use Syrah as the blender in all the red Cuvée's because it brings a whole new dimension to the wines we create regardless of the base varietal. In this case, the Sangiovese brings the high-toned, front palate taste and texture while the Syrah brings the dark brooding flavors to the back palate. It is a tantalizing blend that will develop for years.

Both grapes are grown in the sandy soil in the Los Alamos Valley. The Sangiovese comes from the famous White Hawk Vineyard on Cat Canyon Road, and the Syrah comes from the next south facing hill to the north. Yields are very low due to the extreme slope and extremely sandy soil.

Grapes were picked at extreme ripeness, and juice was drained prior to fermentation to increase concentration and density. Extended maceration was employed to maximize color and flavor extraction and to soften the tannins. After 22 months in primarily French oak, the wine was blended and bottled unfinned and unfiltered.

We suggest that this wine be aged a few years, so the flavors have time to integrate. At an early age, you can distinguish the flavors of the Sangiovese from the Syrah; however, with bottle aging, this wine will only fuse its parts to become its own unique and harmonious blend. Hope you can wait!

Cases
119

Harvest Data

Date: 10/25/08 – 11/1/08
Brix: 29.0
pH: 3.45
Acid: 7.3 g/L
Yeast D80, BM45

Bottling Data

Date: 7/30/10
Alc. 15.4
pH: 3.52
Acid: 7.1 g/L
Oak: 80% French, 20% American