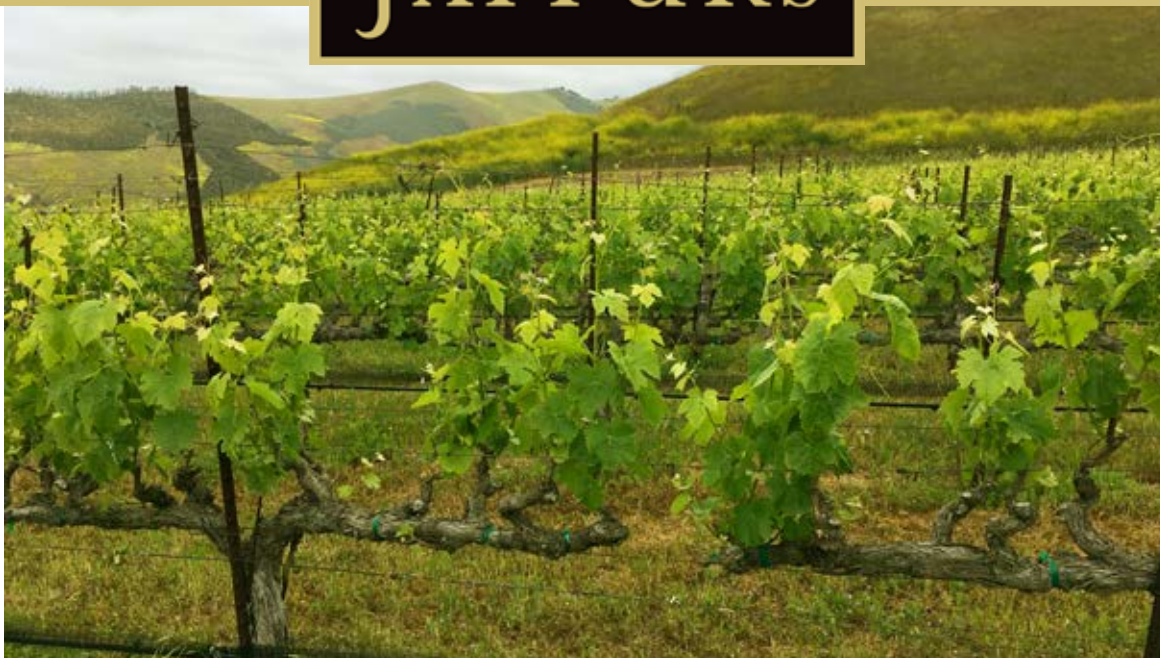


JAFFURS



FINE WINES FROM OLD VINES: A BRIEF HISTORY OF BIEN NACIDO VINEYARD

What would wine be without history? Vineyards record the history of farming, winemaking, and communities across generations, sometimes across millennia. Yet, when people think of vineyard history in the United States, they often draw a blank, or think of big names like Mondavi and places like Napa. How about Santa Barbara? Yes, Jaffurs has been around for 25 years, but how about our vineyards? Well, there is one name that has an impressive 50-year history in the region: Bien Nacido Vineyard.

The Beginning

A portion of Rancho Tepusquet, as it was known in the era of Spanish land grants, was purchased in the mid-19th century by ancestors of the Miller family, who still own the property today. Its proximity to the moderating effects of the Pacific Ocean made it an ideal place for growing citrus, avocados, and strawberries. In 1969, the Miller family completed the ranch with their purchase of a nearby land parcel in the northern end of the county. When study after study concluded that the land was perfect for grape cultivation, plans for a world-class vineyard were made and planting began in 1973. Given the property's pedigree as a very successful farm during the late days of Mexican colonialism and early years of California statehood, the Millers gave the new vineyard the name Bien Nacido, meaning "well born." A new age of wine growing in Santa Barbara County had begun.

Vineyard Fame – Rise of Jaffurs

While the initial plantings were mainly in Pinot Noir and Chardonnay, it did not *(continued on last page)*

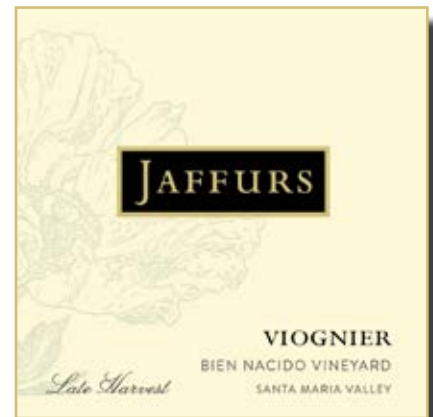
LATE HARVEST VIOGNIER

The Making of an Elegant Dessert Wine

Here at Jaffurs we believe it's always nice to have a little something sweet after a great meal, and while we don't produce one in each vintage, we're sure to have a dessert wine on hand at all times. In the past, we have made a Late Harvest Syrah, a botrytised Grenache Blanc and a sweet Roussanne. With the last three iterations of the Jaffurs dessert wine (2012, 2014, and 2017) we have produced a late harvest Viognier from Bien Nacido Vineyard.

The grapes for this wine grow in the same block as our standard dry Viognier, but rather than picking them when they're perfectly ripe for a bright refreshing white, we leave the fruit on the vine for an extra month or so to dehydrate. What we end up picking are shriveled grapes with super concentrated sugars; not quite raisins, but heading in that direction. After the fruit arrives at the winery, we foot-stomp it and cold-soak for 24 hours before pressing. This gives the berries an opportunity to release what little juice they contain, and also pulls out complex aromatics from the skin contact. After pressing, we ferment the juice in barrel and arrest the fermentation when alcohol and residual sugar come into balance. The wine is then aged in barrel for 18 months, a portion in new French oak.

The 2017 Late Harvest Viognier is a rich and fully sweet wine. It is golden in color, with honeyed peach, crème brûlée, and toasty aromatics. Apricot and dried pineapple flavors lead to a long, sticky finish. A dessert that is sweeter than the wine will overpower it, so pair this with salty cheeses, foie gras, or Miranda's cheesecake recipe from this newsletter, and share with friends! 🌸 — *Stephen Searle*



CRÈME BRÛLÉE CHEESECAKE

INGREDIENTS

Cinnamon Graham Cracker Crust

- 1¾ cups of cinnamon graham cracker crumbs (15 full crackers)
- 7 tbsps. of melted butter

Cheesecake

- 4 packages of 8-ounce cream cheese, **room temperature**
- 1 cup granulated sugar
- ½ cup of sour cream, **room temperature**
- 2 tsp. vanilla extract
- 3 eggs, **room temperature**

INSTRUCTIONS

Preheat oven to 350°F.

Crust

1. Using a food processor, pulse the cinnamon graham crackers and melted butter until evenly combined. Press the mixture into the bottom and slightly up the sides of a 9-inch springform pan, using the measuring cup to pack the crust tightly.
2. Pre-bake for 8 minutes. Once done, remove from oven and place on a large piece of aluminum foil to cool. The foil will be wrapped securely around the pan for a water bath in the final steps.

Cheesecake

1. Using a handheld or stand mixer, beat the cream cheese and sugar on high speed until smooth and creamy, about 2 minutes.
2. Add sour cream and vanilla extract until fully combined.
3. **Add eggs 1 at a time, mixing on medium speed. Once the final egg is added, stop mixing!**

Baking the cheesecake

1. Before pouring the cheesecake mixture over the crust, tightly wrap the pan with the foil mentioned above. Double wrap to prevent water from getting into the pan.
2. Pour cheesecake batter over the crust using a rubber spatula to smooth the surface.
3. Place the springform pan into a larger pan and pour about an inch of very hot water into the pan.
4. Bake for 60-70 minutes. The edges should be firm to the touch and the center jiggle.
5. Allow the cheesecake to cool down inside the oven with the door slightly open for about an hour. Once removed from the oven and water bath, allow the cheesecake to cool at room temperature for another hour, then transfer to refrigerator to cool overnight.

Serve it up!

Use a knife to loosen the chilled cheesecake from the rim of the springform pan before removing. When ready to serve, sprinkle superfine sugar on top and carefully torch until caramelized. Serve with the beautifully made Jaffurs Late Harvest Viognier! 🌸 — *Miranda Mendibles*



(continued from front page)

take long before the very first cool-weather Rhône plantings began appearing across the property. The first custom Syrah block, the now legendary Z block, was planted in 1992. At 700 feet elevation, Z block receives intense sunlight. Still, the vineyard's proximity to the ocean means that the block stays cool, creating optimal conditions for wine grapes to develop ripe flavors and a strong backbone of acid and tannin. The Z block would go



on to be the source of three of the best wines from three separate producers: Jaffurs, Qupé, and Sina Qua Non. Founding winemaker Craig Jaffurs would take his first fruit in 1997, and it became the foundation of every Bien Nacido Syrah and Upslope for the next two decades.

Style and Trends: Bien Nacido at Jaffurs

From that very first vintage in 1997, Craig knew that this vineyard-designated wine would be special. Dark fruit flavors combine with saline acidity and soft tannins to make an exquisite wine of power and finesse. For much of the first decade, Craig used a combination of new and neutral French and American wood in his barrel aging program. Since 2009, the only new barrels used for aging have been French. While powerful wines often hold up well to powerful oak, the American oak added a sweetness to the wine that Craig found overwhelming. The next step was using partial whole cluster fermentations and the inclusion of Viognier co-ferments, in 2015.



Evidence of the history of Bien Nacido as Rancho Tepusquet can be seen across the vineyard — from the Ontiveros Adobe to avocado trees dotting the landscape to the berry farming operations nearby. Jaffurs is proud to source several of our fine wines from these old vines, sharing in the history of one of the most interesting and historically significant vineyards in California. 🌿 — Dan Green

Follow us on Facebook and Instagram to learn about winemaker dinners, club members only events, and Santa Barbara wine country happenings as they are added to our calendar.