

GETTING A TASTE OF THE NEW VINTAGE

asting through all the wines we produce is an arduous and painstaking process...Ok, ok, I can feel your collective eyeroll. But really, barrel tasting through our wines does require analytic focus, takes the better part of a week, and is essential to the process of crafting premium wine.

We will often poke our heads around the barrel room, tasting here and there, or take a sample from a tank to get a feeling for how the wines are progressing, but twice a year we conduct thorough tastings of each barrel of every wine we make. We generally start in the morning, while our palates are fresh, and finish before lunch, tasting through roughly 40-50 wines a day.

The first of these two tastings takes place early into the new year. These wines are very young and raw, having just been harvested, fermented, and put into barrels 2-3 months prior. At this stage, we are mainly looking for potential flaws in the wines – perhaps a wine didn't go fully dry, or one barrel might be a little off. This allows us to identify any issues early on, and either fix the problem or monitor it as the wine develops. With that said, 99% of the wines are beautiful and clean, and this tasting allows us to formulate our first clear notions of the vintage.

The second tasting comes late in the spring after the wines have finished malolactic fermentation. By now they have been in barrel nearly 8 months and taste much closer to a finished product. In this tasting we look at nuanced differences in the individual barrels within the same lot. It is at this stage that we select which wine each barrel will go into, as some barrels will be selected for Santa Barbara County Syrah, some for vineyard designates, and some will be marked as candidates for our Upslope blending trials. — Stephen Searle

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Out of the barrel and into a glass for the first time, wines and winemakers are lined up and ready for the initial taste of the 2021 harvest.



The tasting sheet shows essential information such as yeast, type of barrel, and fermentation process, all of which influence flavor in wine. To the side of the sheet the winemaker jots down his/her sensory observations.





<< **Dan's keen nose** sniffs for flaws in the wine. None here!

Tasting is serious business! Notes are written with quiet introspection and opinions are not shared until everyone has recorded their impressions.



>> After all is done and said, winemaker emeritus Craig Jaffurs signals that this is a vintage well worth waiting for!



INTERVIEW WITH JEREMIAH CORTES

riginally from Moreno Valley and a recently "retired" Air Force Weather Forecaster, Jeremiah Cortes is an exceptional addition to the Jaffurs team as well as a third-year Communications student at UC Santa Barbara.

How did you get started at Jaffurs?

I got started at Jaffurs during the winter of 2020. I was looking for a part-time job to keep me preoccupied while working on my degree. Being very new to the Santa Barbara area, I was hoping to find a position where I could learn more about our city. My wife Sarah and I found a wonderful ad online at the SBCC website looking for a sales associate and I've been here since. I did not know much about wine but was hoping to expand my knowledge of the wine industry, so I jumped on the offer and got very lucky.

What's your favorite part about working at a winery?

My favorite part of working at the winery is its very relaxed atmosphere and that I do believe in the product. I've had a sales job once before and couldn't get behind selling their product, but here I can. From Syrah to Pinot we produce a lot of



quality wines. It's just a very, very quality business and the workers here are full of ambition and drive.

What does a typical day at Jaffurs look like for you?

A typical day at Jaffurs is a very adaptive day. You never really know what is going to be thrown at you, but you do know there's going to be a lot of fun and a lot of energy brought to our tasting room from our members.

What's the most unexpected part of this job?

I would say the most unexpected part of this job is the number of tasks I've been able to learn outside of being a sales associate. My main job is to sell the wines, but working the bottling line, wax sealing bottles, and learning how harvest operates is a lot more than I thought I'd have a chance to learn.



FIFTEEN MINUTES OF LOCAL FAME

Having earned the number 65 position in Jeb Dunnuck's Top 100 Wines of 2021, Jaffurs 2018 Larner Vineyard Syrah was asked to make a cameo appearance on Santa Barbara's local news.







2020 Roussanne, Stolpman Vineyard

(1 bottle Anthology Club)

Not yet reviewed.

Winemaker's tasting notes: The 2020 Roussanne shows aromatics of jasmine, spice and melon. Richly textured on the palate, flavors include honeysuckle, white peach and lemon curd. Full-bodied and complex, finishes long and clean, with balanced, mouth-watering acidity. Our Roussanne has a history of aging gracefully and should develop more honey and nutty characteristics over time.

2019 Grenache, Santa Barbara County

(1 bottle Anthology Club)

Wine Enthusiast 94 points

Fruit and floral aromas of red cherry, red currant, raspberry and rose petal are offset by a mineral streak of wet gravel and kick of cola spice on the nose of this bottling. The palate is loaded with fresh red-fruit and red-flower flavors, from pomegranate to hibiscus, balanced by orange rind.

— Matt Kettmann

2018 Syrah, Larner Vineyard

(1 bottle Anthology Club; 3 bottles Reserve Syrah Club)

Jeb Dunnuck 97+ points

The 2018 Syrah Larner Vineyard (co-fermented with 2% Viognier and fermented with 35% stems) sports a dense purple hue to go with a surprisingly rich, powerful style carrying lots of ripe red, blue, and black fruits as well as ground pepper, violets, game, and tapenade-like aromas and flavors. It shows more and more elegance with time in the glass and is full-bodied and wonderfully concentrated, with building tannins and lots of minerality on the finish. It's a killer wine, yet patience is required. Give bottles 2-3 years and enjoy over the following decades. Maturity 2023-2044. — Jeb Dunnuck



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.

SECOND QUARTER

2019 Mourvèdre, Thompson Vineyard

(1 bottle Anthology Club)

Wine Club exclusive! Not to be reviewed.

Winemaker's tasting notes: 2019 was another exceptional year for Mourvèdre at Thompson Vineyard, inspiring us to bottle our Mourvèdre as a 100% varietal wine. After fruit set, we dropped the crop load down to one cluster per shoot to ensure full and even ripening in this cool vintage. Grapes were allowed to ferment with native yeast and 100% stem-inclusion. Elegant up front, with fresh pomegranate, and forest floor aromatics. Earth, garrigue, and peppercorn is finished by fine grained tannins. This is a lively wine with mouthwatering acidity that can be enjoyed in its youth but should soften and gain complexity with 3-5 years bottle age.

2019 Pinot Noir, Santa Barbara County

(1 bottle Anthology Club)

Jeb Dunnuck 93 points

The 2019 Pinot Noir Santa Barbara County comes from the Fiddlestix and Duvarita vineyards. Offering a wonderful array of ripe redcurrants, framboise, spice, flowers, and hints of marine-like nuances, it hits the palate with medium-bodied richness, a round, elegant texture, impressive fruit, and a great finish. This beauty has ample, classic Santa Barbara freshness and purity as well as pure, ripe, seductive fruit. It's well worth checking out, and I suspect it will keep for 4-5 years, although there's no need to hold off either. Maturity 2021-2026. — Jeb Dunnuck

2018 Syrah, Kimsey Vineyard

(1 bottle Anthology Club; 3 bottles Reserve Syrah Club)
Vinous 93 points

The 2018 Syrah Kimsey Vineyard is a dense, potent wine. Inky blue/black fruit, licorice, spice, new leather, espresso infuse the palate with quite a bit of textural depth. This rich, unctuous Syrah has a lot to offer. Drinking window 2023-2033. — *Antonio Galloni*