



1997 Jaffurs Cuvée

The *1997 Jaffurs Cuvée* is a blend of Grenache (58%), Syrah (25%), and Cabernet Franc (17%). This year, we've used Grenache instead of Mourvedre, and continued to blend with Syrah and Cabernet Franc to add depth and complexity. The three wines blended together yield a full, medium-dark wine with a perfumy - pomegranate nose, flavors of spice and leather, and a very soft mouth feel. This blend was aged in roughly one-quarter new, one-quarter one-year old barrels, and one-half older oak barrels. (589 cases produced)

- This is a Grenache-based proprietary blend. The wine contains Grenache (58%), Syrah (25%), and Cabernet Franc (17%).
- The French Camp Syrah was harvested September 11, 1997 at 24.5 brix, 3.7 pH.
- The Glenrose Syrah was harvested August 28, 1997 at 23.5 brix, 3.6 pH.
- The Stolpman Cabernet Franc was harvested September 15, 1997 at 23.8 brix, 3.7 pH.
- The Stolpman Grenache was harvested September 17, 1997 at 25.0 brix, 3.4 pH.
- The fruit was stemmed leaving whole berries and placed in half ton bin boxes for fermentation. 10% whole cluster fruit was added back.
- The must was inoculated with Prise de Mousse, RC212, and Assmanhausen yeast.
- Fermented on the skins for 14 days.
- Went through ML fermentation completing in December.
- One-quarter of the barrels used for aging were new, one-quarter were one-year old, and the remaining barrels were older. We did not want to accent new oak flavors in this wine. A mixture of French and American cooperage was used.
- Racked in mid April and again prior to bottling.
- Lightly fined and filtered.
- Bottled in July 1998.

Food Pairing: This wine is slightly lighter than our other reds wines and pairs with a wide variety of foods. It goes well with foods you might pair with a good Pinot Noir. Try it with braised or roasted beef, game hens, roast pork with baked apples. Less sweet, fruit sauces work well - try cherries, raspberries, or even black figs.



1996 Matilija Cuvee (384 cases)

The **1995 Matilija Cuvee** is predominately Mourvedre. We've added Syrah and Cabernet Franc to the mix to add complexity and depth. The wine has a dominant berry component, with ample tannin and nuances of new leather and herb. This blend is aging in roughly half new oak barrels and half one-year old barrels. (175 cases produced)

- This is a Mourvedre based proprietary blend. The wine contains Mourvedre (44%), Syrah (31%), and Cabernet Franc (25%)
- The Stolpman Vineyard Mourvedre was harvested September 20th, 1996 at 24 brix, 3.6 pH
- The Glenrose Syrah was harvested August 28, 1996 at 24 brix, 3.6 pH
- The Stolpman Syrah was harvested September 20, 1996 at 24.0 brix, 3.35 pH
- The Stolpman Cabernet Franc was harvested September 29, 1996 at 23.2 brix, 3.6 pH
- The Thompson Cabernet Franc was harvested October 5, 1996 at 25 brix, 3.6 pH
- The Stolpman Mourvedre was harvested September 22, 1996 at 23.0 brix, 3.5 pH
- The fruit was stemmed leaving whole berries and placed in half ton bin boxes for fermentation. 10% whole cluster fruit was added back.
- Half the boxes inoculated with Prise de Mousse yeast, the other half inoculated with Assmanhausen yeast
- Fermented on the skins for 14 days and pressed with a small 1-ton basket press
- Went through ML fermentation completing in December
- Wine was aged in six new oak barrels, five one-year-old barrels, and five two-year old barrels. (half French and half American)
- Lightly fined and filtered prior to bottling on July 20, 1997



1995 Matilija Cuvee (168 cases)

- This is a Mourvedre based proprietary blend. The wine contains Mourvedre (71%), Syrah (14%), and Cabernet Franc (14%)
- The Stolpman Vineyard Mourvedre was harvested October 7, 1995 at 24 brix, 3.5 pH
- The Thompson Syrah was harvested October 11, 1995 at 24 brix, 3.6 pH
- The Thompson Cabernet Franc was harvested October 11, 1995 at 23 brix, 3.4 pH
- Half the fruit was stemmed and placed in half ton bin boxes for fermentation. 10% whole cluster fruit was added back. The other half of the fruit was left as whole clusters and foot-stomped
- Half the boxes inoculated with Prise de Mousse yeast, the other half inoculated with Assmanhausen yeast
- Fermented on the skins for 10 days and pressed with a small 1-ton basket press
- Barrels were stirred on a regular basis until January
- Went through ML fermentation which progressed slowly, completing in March
- Wine was aged in three new oak barrels (2 French and 1 American), and four one-year-old barrels (1 French and 3 American)
- Lightly fined and filtered prior to bottling on August 9, 1996