

**1995 Santa Barbara County Syrah (339 cases)**

- This wine includes fruit from both the Thompson and Stolpman Family Vineyards
- It contains roughly 71% Thompson fruit and 29% Stolpman fruit
- The Stolpman fruit was harvested October 7, 1995 at 24.5 brix, 3.4 pH
- The Thompson fruit was harvested October 11, 1995 at 24 brix, 3.6 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 six new oak barrels (3 French and 3 American), and eight one-year-old barrels (3 French and 5 American)
- Lightly filtered prior to bottling on August 9, 1996
- Back label honors our first child, Patterson Wardlaw Jaffurs, born May 30, 1996

The **1995 Syrah** combines **Thompson Vineyard** (71%) and **Stolpman Family Vineyard** (39%) fruit. The Thompson Syrah is deep, fruity, with lots of body and characteristic cedar and spice overtones. Unbelievably, the Stolpman Syrah is deeper in color than the Thompson Syrah. It has more the flavor of plums and earth than the Thompson and adds complexity and sophistication to the final wine. Half this wine is aging in new oak barrels (French and American) and half is aging in one-year oak barrels. (350 cases produced)

**Reviews:**

 1995 Jaffurs Syrah was reviewed by the Wine Advocate (86 points) “a medium ruby color followed by a sweet nose of red and black fruits. In the mouth, the wine is medium-bodied and soft, with some tannin, low acidity, and attractive ripeness.”

 1995 Jaffurs Syrah was reviewed by the California Grapevine (89 points)- “Medium-dark to dark ruby with purplish edges; attractive, rich, jammy, plummy... aroma with oaky overtones which developed with airing; full body; big, rich,... medium-full tannin; lingering aftertaste... Highly recommended. Easy to drink now.”

 1995 Jaffurs Syrah was reviewed by the Wine Spectator (88 points, an on-line review) - “Exhibits lots of ripe plum, cherry and spice flavors, with a supple texture and just enough tannin to merit cellaring into 1998.”



### **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

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)

**1995 Stolpman Vineyard Grenache (69 cases)**

- This wine was the surprise of the 1995 vintage
- The Stolpman Vineyard Grenache was harvested October 2, 1995 at 25 brix, 3.3 pH
- Half the fruit was stemmed and placed in half ton bin boxes for fermentation. The other half of the fruit was left as whole clusters and foot-stomped
- One day after crush, about 15% of the juice was bled off to increase the skin to juice ratio. The intent is to yield a deeper, more intense wine
- Half the boxes were inoculated with Prise de Mousse yeast, the other half were inoculated with Assmanhausen yeast
- Fermented on the skins for 8 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 very slowly, completing in April
- Wine was aged in one new French oak barrels and two one-year-old barrels ( 1 French and 1 American)
- Wine was racked in mid March
- Lightly filtered prior to bottling on August 9, 1996

The **1995 Stolpman Vineyard Grenache** is the surprise of the cellar. It is relatively deep with soft tannins, and the perfume and flavors of grapes and cherries. The Grenache will be made as a 100% varietal. Only three barrels (one new French oak barrel, one one-year old barrel French oak, and one one-year old American Oak barrel) of this wonderful wine are available. (75 cases produced)

**A Review:**

 1995 Jaffurs Grenache was reviewed by the Wine Spectator (88 points, an on-line review) - "Complex, with a jammy accent to the ripe black cherry, plum and blackberry-scented flavors. Fans out on the finish, with a fruity aftertaste."