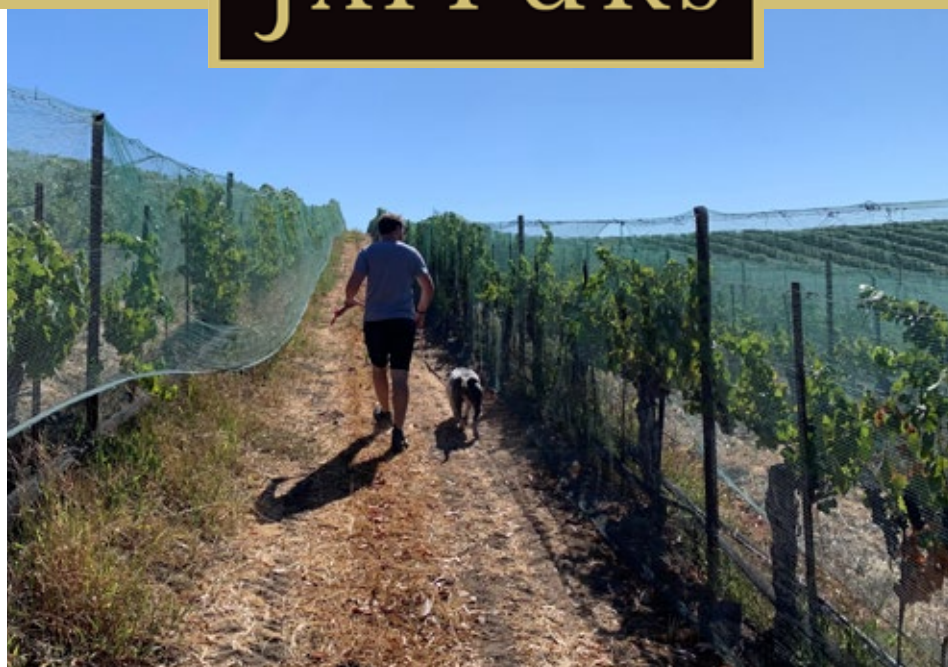


JAFFURS



CHASING THE "PERFECT PICK"

Picking grapes at exactly the right moment is a crucial winemaking decision that informs the final style of the wine probably more than any other single call. Throughout the harvest season, we walk through each of our individual blocks, inspecting and tasting the fruit, pulling random clusters, crushing them, and taking sugar and acidity readings on the juice. This is a process we call "sampling," and it is our main tool in making that all-important decision of when to pick.

With close to 20 different blocks scattered throughout Santa Barbara County, a lot of time and energy is devoted to trekking through our rows and collecting samples. It's very important to have an unbiased and representative sample of the entire block. We take special care in picking randomized clusters from different areas in the block and different parts of the vine to make up our collection.

The major indicators we look for when sampling a vineyard are taste, physiology of the fruit, and juice chemistry. As grapes ripen, sugar concentration increases as acidity drops. Using Brix readings for sugar and pH for acidity, we collect hard data to gauge how close we might be to harvesting. As useful as these numbers can be, it is equally important to taste the grapes in the vineyard. In addition to flavors, we look for browning seeds, lignification in stems, and color running from the skins. Less quantifiable than Brix and pH measurements, these assessments rely on instinct and winemaking experience. The "perfect pick" that we are always striving for, occurs when these factors all come into balance at precisely the right time. 🌿 — *Stephen Searle*

CHASING THE "PERFECT PICK"

Exceptionally long rows at Donnachadh Vineyard took 2021 harvest intern Danny on an exceptionally long hike! Here fruit is sampled from the left side of a row. After a dozen or so paces, samples are collected from the right side of the adjacent row. Each side of a row receives differing amounts of sunlight during the growing season causing the fruit to ripen at different rates.



Danny navigates bird netting to pick a cluster of Pinot Noir at Kick On Ranch in Los Alamos. As the grapes change color during veraison, they become targets for small, hungry birds and must be protected from damage by netting.



Back at the winery we collect our hard data, hand crushing the grapes to get pH and Brix readings from the juice. You can see the intensity and focus on our intern's face.



A pH meter is used to read acidity. PH measurements of 3.3 and under for juice indicates bright acidity, perfect for Jaffurs whites.



A refractometer is used to determine sugar content, which is measured in degrees Brix.



<< Looking inside we see a Brix measurement of 24, just right for producing a vibrant Viognier!



BEEF STROGANOFF

Rich and full of umami flavor, my aunt Tiff's stroganoff pairs wonderfully with our 2018 Thompson Syrah. Easy enough to make on a weeknight but elevated enough to complement our Thompson Syrah. Top with parsley and enjoy! 🌿 — *Marrissa Schoonover*

INGREDIENTS

- 1½ lb. beef tenderloin, cut against the grain in thin strips
- 1 medium onion, thinly sliced
- 8 oz. white button mushrooms, quartered
- 1½ cup beef broth
- 3 cloves garlic, minced
- 1 cup sour cream
- 3 tbsp. flour
- 2 tbsp. butter
- 2 tbsp. ketchup
- 1½ tsp. Worcestershire sauce
- Flat leaf parsley
- Extra wide egg noodles, cooked according to package instructions

INSTRUCTIONS

1. Melt the 2 tbsp. butter in a medium, high-walled skillet and cook the beef tenderloin strips in batches, about two minutes on each side. When done, set aside on a plate. Avoid overcooking the strips because they will be added back to the pot later.
2. Add the quartered button mushrooms to the pan and scrape up all the good brown bits onto the mushrooms. Cook for 5 minutes or until the mushrooms are browned, then add the sliced onion. Cook the mushrooms and onions together for 7 minutes, stirring occasionally. Then remove from the heat and set aside on a plate.
3. Place the pan back on the heat and add 1 cup beef broth, garlic, ketchup, Worcestershire sauce, and a pinch of salt into the pan. Heat to a boil, then reduce to a simmer. Stir the mushrooms and onions back in. Add ½ cup of the beef broth and the flour, stirring so that the flour does not clump but disperses through the liquid. Add the beef tenderloin back into the pan. Stir in the sour cream, a bit at a time. Keep stirring and cook until heated through and mixed well, about 5 minutes. Spoon onto the egg noodles. Top with chopped parsley and pepper for an attractive and savory addition!



THIRD QUARTER

2018 Mourvèdre, Santa Barbara County

Not Yet Reviewed

Wine Club Exclusive!

2019 Syrah, Santa Barbara County

Wine Enthusiast 93 points *Editors' Choice*

Jeb Dunnuck 90 points

The 2019 Syrah (there's 8% Petite Sirah and 2% Grenache in the blend) is a perennial winner, and the 2019 doesn't disappoint. Offering a deep ruby/purple hue as well as classic Syrah notes of darker berry fruits, ground pepper, game, and violets, it's medium-bodied and has a juicy, elegant, lively texture, ripe tannins, and a good finish. It's more streamlined, elegant, and focused than usual, yet should keep for 5-7 years with no issues. Maturity: 2021-2028. — *Jeb Dunnuck*

2018 Syrah, Bien Nacido Vineyard

Jeb Dunnuck 96+ points

Wine Enthusiast 93 points *Cellar Selection*

This sure-to-be long-lasting expression of this historic vineyard kicks off with snappy aromas of black raspberry, white pepper and charred meat on the nose. There is a fresh and edgy quality to the hearty palate, full of charred berries, black pepper and rounded violet flavors. It opens steadily with air. Drink now through 2038. — *Matt Kettmann*



JAFFURS

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.

FOURTH QUARTER

2020 Viognier, Bien Nacido Vineyard

Jeb Dunnuck 90 points

The 2020 Viognier Bien Nacido Vineyard, which is 100% Viognier, it has some classic varietal richness and viscosity as well as honeyed tangerine and peach fruits, some salty, mineral-like nuances, a good sense of freshness, and a clean finish. It's well made and an outstanding expression of this variety. — *Jeb Dunnuck*

2019 Petite Sirah, Thompson Vineyard

Wine Enthusiast 93 points *Editors' Choice*

Jeb Dunnuck 92 points

The 2019 Petite Sirah Thompson Vineyard (100% varietal) comes from a great site in Alisos Canyon and was brought up in American oak. This deep purple effort boasts loads of black and blue fruits, candied violets, vanilla oak, and peppery herb aromatics to go with a full-bodied, mouth-filling, nicely textured, yet still straight and structured style on the palate. It's a nearly perfect steakhouse red and should have a decade of longevity, although there's no need to delay gratification. Maturity 2021-2031. — *Jeb Dunnuck*

2018 Syrah, Thompson Vineyard

Wine Enthusiast 93 points

Jeb Dunnuck 92 points

The 2018 Syrah Thompson Vineyard (100% destemmed Syrah) offers more up-front blueberry and blackberry fruits as well as spring flowers, violets, and orange blossom-like aromas and flavors. This spicy, complex, peppery, medium to full-bodied Syrah has terrific balance, lots of ripe tannins, and outstanding length. Drink it over the coming 7-8 years, if not a decade. Maturity 2021-2030. — *Jeb Dunnuck*

2018 Syrah, Upslope, Santa Barbara County

Jeb Dunnuck 96+ points

Wine Enthusiast 94 points *Cellar Selection*

Loads of lilac and white pepper waft across the nose of this bottling, giving depth and life to the acai and other dark-purple-fruit aromas. There's extreme complexity to the lavender and rosemary blossoms elements of the palate, where a rich boysenberry-sorbet and crushed herb core is framed by sticky tannins. Much more to come here. Drink 2024-2033. — *Matt Kettmann*