



EPIPHANY
NEWSLETTER

SPRING 2022

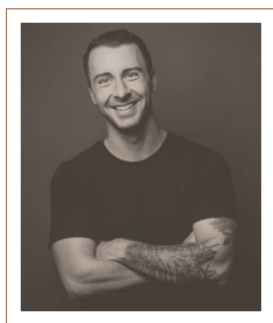
FROM THE FAMILY



Greetings from Los Olivos!

For those of you who visit the tasting room frequently you may have noticed a new face on the team.

Alec Roehl began working with us at Fess Parker Winery in July of 2021 and he quickly impressed us with his attentive and friendly customer service skills. With an extensive background in the restaurant business as a chef, manager and owner he understands what it takes to provide a great experience for our members and guests.



ALEC ROEHL

With that in mind we promoted him to Epiphany Tasting Room Manager in February of 2022. We know he will help us take our seated tasting experiences to the next level! Stop by and say hello soon!

Best,

Eli, Ashley & Tim

WINE CLUB SHIPMENT WINES



2020 MARSANNE RODNEY'S VINEYARD *Santa Barbara County*



Vineyard Source

100% Rodney's Vineyard (block H) from the Fess Parker home ranch in Santa Ynez Valley

Barrel Aging

Aged 7 months in 500L French oak Puncheons, of which 60% were new

Technical Data

Composition	100% Marsanne
Harvest Date	October 7, 2020
Harvest Brix	21.6
Cooperage	Mercurey, Rousseau
Alcohol	12.2%
p.H.	3.38
T.A.	0.580 g/100mL
Production	264 cases

WINEMAKER NOTES

If you enjoy the heft of a good Chardonnay then Marsanne is a great full-bodied alternative to try. Notes of cantaloupe, pie crust and jasmine on the nose are followed by citrus and lemon curd on the palate, backed by rich honey, vanilla and golden delicious apple flavors. As this wine ages, flavors will become more complex and concentrated with an oily, honeyed texture.

Marsanne is a food friendly white wine. Pair with any rich seafood or shellfish dishes such as lobster or sea bass, as well as chicken or pork.

SPRING AT RODNEY'S VINEYARD





2019 REVELATION

RODNEY'S VINEYARD

Santa Barbara County



Vineyard Source

100% Rodney's Vineyard (blocks F1, J1 & P1) from the Fess Parker home ranch in Santa Ynez Valley

Barrel Aging

Aged for 21 months in 100% French oak puncheons and Burgundy barrels, of which 38% were new

Technical Data

Composition	56% Syrah, 44% Grenache
Harvest Date	October 17-23, 2019
Harvest Brix	25.4 – 27.4
Cooperage	Francois Freres, Sirugue, Ermitage
Alcohol	14.9%
p.H.	3.77
T.A.	0.540 g/100mL
Production	334 cases

WINEMAKER NOTES

Revelation is a proven tasting room favorite, year after year, and this vintage will be no different. The 2019 Rodney's Vineyard Revelation is a red Rhône blend of 56% Syrah and 44% Grenache. Blueberry, black cherry and boysenberry aromas are dominant, while hints of cinnamon, vanilla, rose petal, toasty oak and sage round out the nose. Dark fruit flavors of black cherry, red plum and blueberry show through on the palate with anise, baking chocolate and vanilla to follow, making this a delicious blend not to be missed.

Red meats and game pair especially well with Revelation as do mushroom or peppered sauces. Or try it with tuna or salmon with a rich sauce.





2019 SYRAH

HAMPTON VINEYARD

Santa Barbara County

Vineyard Source

100% Hampton Vineyard located in Santa Ynez Valley

Barrel Aging

Aged for 21 months in 100% French oak, of which 40% was new

Technical Data

Composition	100% Syrah
Harvest Date	October 2, 2019
Harvest Brix	26.5
Cooperage	Meyrieux, Francois Freres, Seguin Moreau
Alcohol	14.9%
p.H.	3.69
T.A.	0.600 g/100mL
Production	249 cases

WINEMAKER NOTES

Syrah is a dark-skinned, hearty grape that is healthy, early-ripening and easy to work with for both grower and winemaker alike. Dark berries and black plum aromas practically leap from a glass of this 2019 Hampton Vineyard Syrah with layers of dried herbs, tar, smoke and BBQ meat to follow. Blackberry and blueberry compote rule the palate, while leather, grilled herbs, dark chocolate and scorched earth lead to a long, satisfying finish.

This richly textured, bold Syrah pairs particularly well with grilled meats and vegetables, wild game, or beef stew.





EPIPHANY

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