



EPIPHANY

NEWSLETTER



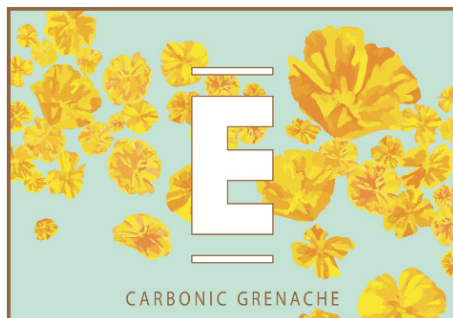
WINTER 2023



FROM THE FAMILY

Happy New Year! Hope you all had an enjoyable holiday season!

Are you up for trying something new in 2023? Our new carbonic grenache is going to be available any day now. It's made by allowing whole clusters of fruit to essentially crush themselves by their own weight then using the CO2



that is generated to break down the sugars to start the fermentation process. The end result is a slightly fruitier wine with very soft tannins. It shows best when served chilled. Think of it as a distant cousin of the Sibling Bubbler that so many of you enjoy.

We're also excited to share that the Garden at Epiphany will be getting a much-needed refresh in the coming weeks. New pavers and turf as well as shade coverings and eventually new furnishings. It's such a special spot and we look forward to being able to enjoy it to its fullest very soon, hopefully before Revelation Day Weekend in March!

Thank you for your continued support of our efforts!

Ashley, Tim and Eli

RECENT ACCOLADES

WINE ENTHUSIAST

94 pts – GSM, Thompson Vineyard, 2019

PREVIOUS SHIPMENT

92 pts – Inspiration Red, Santa Barbara County, 2019

91 pts – Revelation, Rodney's Vineyard, 2019

PREVIOUS SHIPMENT

91 pts – Syrah-Cabernet, Santa Barbara County, 2019

PREVIOUS SHIPMENT

EXCERPTED FROM

FOOD + HOME

THE LIFESTYLE MAGAZINE FOR THE CENTRAL COAST

Elevate your next BBQ

7 IMPRESSIVE WINES FOR SIPPING AL FRESCO THIS FALL

BY HANA-LEE SEDGWICK | OCTOBER 2022



EPIPHANY

Rodney's Vineyard Petite Sirah

This dark, inky wine from Epiphany Cellars is sourced from SIP Certified Rodney's Vineyard, located on the Fess Parker Home Ranch. Packed with vibrant aromas of smoked meat, baking spice, plum sauce, and tar, it's balanced by flavors of dried herbs, chocolate, and dark fruit on the palate. Compelling on its own, this textural wine by winemaker Blair Fox and team really shines when paired with richer, fattier foods, especially when grilled or smoked. Beef, pork sausage, and game are all natural choices, but it's versatile enough to pair with vegetables, such as grilled or smoked mushrooms.

WINE CLUB SHIPMENT WINES



2020 INSPIRATION WHITE *Santa Barbara County*



Vineyard Source

75% Rodney's Vineyard from Fess Parker home ranch,
25% Camp Four Vineyard, both in Santa Ynez Valley

Barrel Aging

Aged for 7 months in 100% French oak 500L
puncheons & barrels, of which 25% were new

Technical Data

Composition	50% Marsanne, 25% Roussanne, 25% Viognier
Harvest Date	September 11 – October 7, 2020
Harvest Brix	21.6 – 25.4
Cooperage	Rousseau
Alcohol	13.3%
p.H.	3.41
T.A.	0.630 g/100mL
Production	220 cases

WINEMAKER NOTES

Inspiration is a white Rhône style blend with tropical aromas of white flowers, jasmine and honeydew melon intertwined with hints of vanilla, nectarine and orange marmalade. Tangerine, vanilla and almond flavors flood the palate followed by hints of honeysuckle and lemon cream.

The Marsanne base contributes to the richness and acidity of this food friendly blend, while Roussanne intensifies the aromatic profile and Viognier adds weight and a hint of stone fruit flavors.

Pair with shellfish, chicken, pork and vegetable dishes prepared with savory butter or cream sauces.





2020 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 500L puncheons and barrels, of which 47% were new

Technical Data

Composition	62% Syrah, 38% Grenache
Harvest Date	October 1 – 9, 2020
Harvest Brix	23.9 – 25.8
Cooperage	Francois Freres, Atelier Centre, Mercurey, Meyrieux
Alcohol	14.8%
p.H.	3.69
T.A.	0.620 g/100mL
Production	370 cases

WINEMAKER NOTES

Revelation is made from the top barrel selections of Syrah and Grenache in our effort to create the absolute best blend from Rodney's Vineyard.

Our Grenache is aged in 500L puncheon barrels which allows for less oxygen to oxidize the wine, keeping it fresh and bright while slowing the aging process. Syrah contributes darker fruit flavors and structure while Grenache brightens the blend and adds red fruit characteristics.

Structure and acidity make this a wine you can age. Pairing Revelation with grilled meats is a given but enjoying it with slow cooked roasts of pork or lamb is equally delicious.





2020 SYRAH

COLSON CANYON VINEYARD

Santa Barbara County

Vineyard Source

100% Colson Canyon Vineyard (block 2C) located in Santa Maria Valley

Barrel Aging

Aged for 24 months in 100% French oak, of which 29% was new

Technical Data

Composition	100% Syrah (877 clone)
Harvest Date	October 5, 2020
Harvest Brix	26.3
Cooperage	Francois Freres
Alcohol	14.9%
p.H.	3.36
T.A.	0.660 g/100mL
Production	186 cases

WINEMAKER NOTES

They say, "Syrah likes a view" because the best come from higher elevation vineyards with less soil, making the vines work harder, producing highly concentrated smaller grape clusters. Colson Canyon Vineyard fits the bill, with rocky soils overlooking the Santa Maria Valley's eastern edge at a 1,400-foot elevation.

This is a big, bold red with loads of character. Layers of dark fruit aromas, violet, graphite and baking spices hit the nose right from the start. Dense and rich flavors of black plum, blackberry and dark chocolate combine with a hint of smoked meat coming through on the finish.

Pair the Colson Canyon Vineyard Syrah with bold foods. Try with a blue cheese burger, cassoulet or rosemary-crusted lamb tenderloin.





EPIPHANY

2974 Grand Avenue, Los Olivos, CA 93441

(866) 354-9463 | (805) 686-2424

wineclub@epiphanywineco.com

www.epiphanywineco.com