

# Qupé, Syrah, Central Coast, California, USA, 2019

# **Producer Profile**

An absolutely legendary winery and one of the original 'Rhône Rangers' (a group of winemakers dedicated to promoting American Rhone varietal wines), Qupé focuses on cool climate expressions of Rhône varietals along the Central Coast of Santa Barbara Country.

Due to a their positioning, right next to the cool Pacific Ocean, they are set apart from most other regions of California. Their founder, Bob Lindquist, was awarded a Lifetime Achievement Award in 2015 and the Californian poppy logo of the winery is now world renowned. They remain iconic wines with an enviable reputation.

### Viticulture

Syrah is sourced from various vineyards on the Central Coast starting as far south as the Santa Ynez Valley up to the Adelaida District in northern Paso Robles.

## Winemaking

10% whole clusters in open-top fermenters before destemming the rest. Fermentation was in a combination of small open-top fermenters using manual punch down, and larger closed-top tanks using pump overs. The wine was aged for 16 months in François Frères Burgundy barrels, 15% new.

# **Tasting Note**

An immediately attractive deep purple colour leads into aromas of blackberry, blackcurrant, and coffee followed by a savory palate with a spicy smoky character and refreshing acidity. The balanced alcohol gives the wine a suppleness that makes it an easy drinker.

### Food Matching

Pork belly, prime rib, smoked brisket.



Product code: 3948

## **Technical Details**

Varieties: Syrah 82% Grenache 11% Others 7%







**ABV: 14.5%** Closure: Screw cap Colour: Red Style: Still wine

Case Size: 12 x 75cl

Oak Ageing Time: 16 Months **Type:** French Burgundy % wine oaked: 100

% new oak: 15