

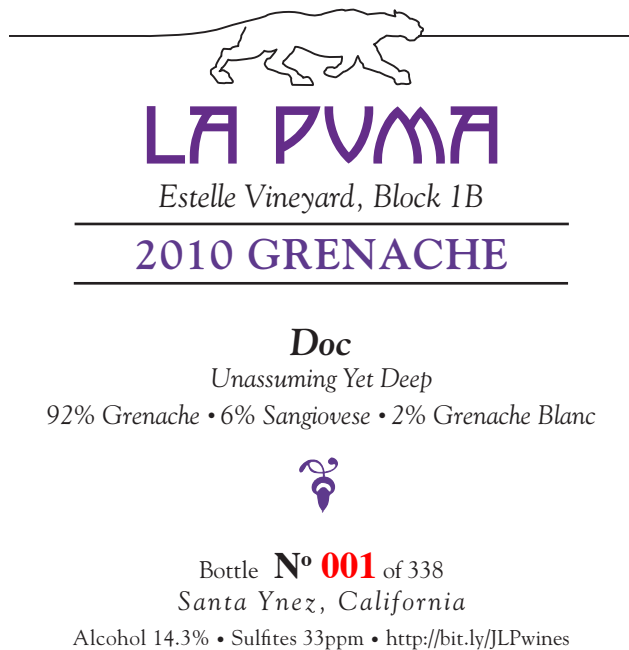
**Sangiovese, Grenache and Grenache Blanc Bottling near and possibly in the Greenhouses (!) on Saturday August 13, 2011, from 2 p.m. until 7 p.m.**

This is my fifth vinifera vintage in SB. You can sample the nearly gone but still luscious '06 "Lacy" Viognier (Santa Ynez), the double entendre-permeated '06 Four Play (Syrah, Cinsault, Cabernet, Viognier: Santa Ynez/Hog Canyon), the ridiculously rich "Salvatore" '08 Zinfandel (Bien Nacido), and the coveted "Linda" '08 Petite Sirah (Santa Ynez.)

About the 2010 wines:

Doc. Grenache (Block 27, Estelle Vineyard, Santa Ynez).

Norm was kind enough to lend us his tall-sided Dodge. He didn't ask a thing, not



even to bring it back full. But Dave and I did: full of half-ton of the sweetest John Belfy fruit I've ever tasted. I'm not going to say who this was supposed to go to. But I am going to say you get it: you get the CCWS interns standing around the bins, snacking. You get Vidal saying, "Dude, this is really good." You get Annie gently filling whole bags of still-fermenting whole uncrushed berries, so as not to disturb the ripe Chandler strawberries in between. You get a long, slow fermentation with a 96 hour cold soak before spontaneous native eruption. You get

the J. Lo body, you get rubies in the glass, you get juicy fruit with just enough acid to want to pucker up for what happens next. Could Central Coast Grenache be the next pinot noir?

Bob. Sangiovese (Block 22, Estelle Vineyard, Santa Ynez). Dark as your



**Bob**

*Structured Yet Smooth*

88% Sangiovese • 9% Grenache • 3% Petite Sirah



Bottle **N° 001** of 311  
Santa Ynez, California

Alcohol 13.4% • Sulfites 36ppm • <http://bit.ly/JLPwines>

subconscious, this ready-to-drink rocket fuel blasts off in your mouth and leaves you wondering why the glass is still purple. Is it the bittersweet polymerized kissed-with-new-oak tannins? Is it the dried Morello cherries in each bite? Is it the cold soak, no-micro-ox and 5 times daily tirage? Is it a Super Tuscan? I'll tell you what it is: it's what California sangiovese never was but could still be. It's you in a Tesla, cruising a dark desert highway, cool wind in your hair. Check in: you won't want to leave.

Barbara. Grenache Blanc (Block 23, Camp 4 Vineyard, Santa Ynez). Yet another



**Barbara**

*Lively Yet Refined*



Bottle **N° 001** of 257  
Santa Ynez, California

Alcohol 14.2% • Sulfites 36ppm • <http://bit.ly/JLPwines>

reason not to drink and dial. Tang orange out of the press, you'd swear that this rare DNA mutation was not a wine, if only you could remember how to swear while drinking the tangiest citrus soda with a hint of hammer you've ever had. Cold fermented in stainless with V1116 and D254, barely creeping past pH 3, with fully half of its malic acid ready should you need caressing, stripping and re-dressing. It's bright, crisp, vibrant and ready to drink yesterday. Why yesterday? Because from 61 gallons of juice, there's only 51 gallons of wine. I have

no idea why. Unfiltered, unfinned and soon unavailable.