



EPIPHANY

2010 PRE-RELEASE #2

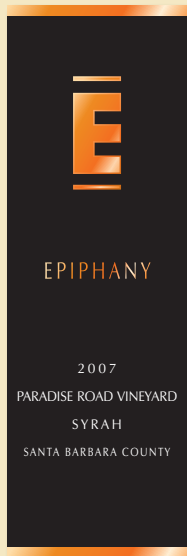
REVELATION DAY 2010

As we mentioned in our May Newsletter, Revelation Day 2010 is almost here! September 25th is the day for this year's big event. Typically, harvest begins anywhere from the end of August to the middle of September, depending upon the weather patterns and the development of the grapes over the hot summer season. By the end of September, the vines will be ripe with grape clusters and our valley will be in full winemaking mode, so it is the perfect time of year to come visit. And, as harvest will be in full swing, we thought: What time of year could be better to celebrate our wines and the members that make up our great club? So, we hope that you will join us in commemorating the path our wines have taken over the years and the people who have helped get us here! We will be enjoying some tasty treats, as well as great tunes, to complement our current vintage of wines. The event will be from 1-4pm on Saturday, September 25th and costs \$25 per person.

Please RSVP to Leslie at 805-686-5388 by September 3rd.

Please note: Space is limited, so reserve your tickets today! As always, thank you for your support of our wines.

We hope to see you at Revelation Day!



2007 SYRAH, PARADISE ROAD VINEYARD

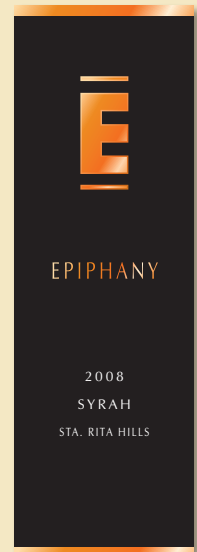
Tucked away on the edge of our national forest among olive groves and our famous California oak trees lays Paradise Road Vineyard. In fact, many of you may have noted the vineyard while driving along the picturesque Highway 154 between the big bridge and the Paradise Road turn off! This is the easternmost vineyard in our valley benefiting from early morning fog that runs up the Santa Ynez River, then tapers off into warm days and cool nights. Touted as an ideal location due to the climate and the rocky, sandy loam soil, which lends an iron-rich, yet nutrient-deprived growing locale, the 15 acres of Syrah and 7 acres of Viognier have become quite a sought-after site. As one of the lucky few to source grapes from this well-renowned vineyard, we were so excited when our 2006 vintage of Syrah received a great 94 point score from Robert Parker Jr. and the Wine Advocate! So, it is no surprise that we are once again excited to release our new vintage, the 2007 Paradise Road Vineyard Syrah. After spending 25 months in 60% new French oak barrels, this Syrah starts off with hints of blackberry compote, blueberry, lavender, vanilla, graham cracker and anise. The palate provides explosive flavors of black cherry, blackberry, plum, dark chocolate, vanilla, kirsch liquor and toasty oak. With its opaque, dark-rimmed purple color, this limited wine has proven to be a fan favorite that is greatly anticipated from year to year.

100 cases made

2008 SYRAH, SANTA RITA HILLS

A new wine to our lineup is the 2008 Santa Rita Hills Syrah. The Santa Rita Hills is a cool climate appellation of approximately 100 square miles, located closer to the coast, between the towns of Buellton and Lompoc. This region has mostly become famous for the Pinot Noir and Chardonnay wines that are produced from the local vineyards. But, recently, the Syrah grapes that have come out of this area have also been making a name for themselves. Unlike the viscous, opulent, big-berried Syrah produced from the eastern valley of Santa Ynez, the Syrahs grown in the western vineyards are distinguished by their more restrained and slightly finessed qualities, more consistent with the Northern Rhone varietals in France. For our 2008 vintage, we used grapes grown at the Moorman Vineyard, located 2 miles east of Hwy 246 across the street from Ashley's Vineyard, originally owned by the Parkers. It is a flat vineyard, planted entirely in sand, and consists of three clones of Syrah: Estrella, Noir and 877. Due to its locale, it is a cool site that ripens very late in the year. In fact, we did not pick these grapes until well into November! (One of the last to be picked). This was a hands-on wine in which we handpicked, hand sorted and did hand punch-downs 3 times per day. The grapes were then basket pressed and aged in 100% French oak, 50% of which was new. The wine exhibits dark berry and blue fruits, along with white pepper and minerality that have become signature characteristics of Syrah from this growing appellation. In our 2008 Santa Rita Hills Syrah you will also find the big tannins, dark color and amazing intensity that have become captivating qualities of the Epiphany wines.

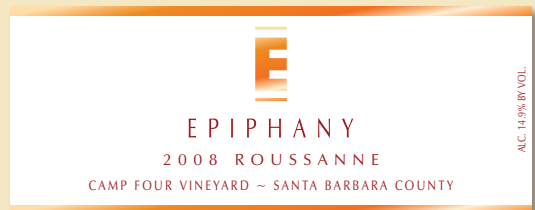
Bottling in July 2010



2008 ROUSSANNE, CAMP FOUR VINEYARD

Roussanne was first introduced to America in Northern California in the 1870s. Being one of the more difficult varietals to grow, those plantings failed miserably and were pulled out in the 1920s. New cuttings were planted farther south on the Central Coast in the 1980s, and, to date, have had phenomenal results! Though thoroughly enjoyed as one of the backbone wines for our white Rhone blend, Inspiration, we have also been fortunate enough to produce a single varietal Roussanne wine for the past few years. Our 2008 extremely limited vintage is a wonderful example of what this grape is greatly appreciated for. With its honeyed richness and exceptional longevity, you will also find enticing aromas of candied orange, vanilla, marmalade, butter and a subtle nutmeg finish followed on the palate by flavors of honey, toasty oak, vanilla, citrus and spice. After spending 10 months in one-year-old French oak barrels, you will find an enhanced richness to the texture of this grape that provides for a full-bodied, smooth finish to the wine. With this full-bodied mouth-feel and the intense flavor provided by our Roussanne, you will find a supple white wine that is excellent for standing up to the heavier winter-month comfort foods, including rich cheeses and cream sauces, lobster and grilled fish.

Only 54 cases made



2963 GRAND AVENUE ■ P.O. Box 908 ■ LOS OLIVOS, CA 93441

PHONE: (866) 354-9463 ■ E-MAIL: ORDERS@EPIPHANYCELLARS.COM ■ WWW.EPIPHANYCELLARS.COM