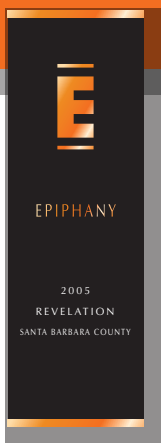




## EPIPHANY

- Small-lot production focused on Rhone varietals and blends
- Started in 2000 by 2nd generation of the Parker family: Eli and Ashley
- Two-time Winemaker of the Year (2006 & 2008) – San Francisco International Wine Competition



### Revelation

**Suggested Retail:** \$35

**Vineyard Sources:** Approximately 60% Camp Four Vineyard, 30% Hampton Vineyard and 10% Rodney's Vineyard – all in the Santa Ynez Valley

**Composition:** Approximately 60% Syrah, 30% Grenache, 10% Petite Sirah

**Average Harvest Date:** 10/17

**Average Tons/Acre:** 2 – 2.2

**Barrel Regime:** 25 months in 35% new French oak

**Taste Profile:** Aromas of black cherry, boysenberry, anise, spice box, cinnamon, graham cracker and vanilla. Flavors of black cherry, dark fruits, baking spices, dark chocolate, Kirsch liqueur and vanilla.

**Critical Acclaim:**

**2006 Vintage:**

**92 Points** - Wine Spectator

**2005 Vintage:**

**90 Points** - Wine Advocate

**Double Gold/Best of Show, Red Rhone Blend** -

SF International Wine Competition

**2004 Vintage:**

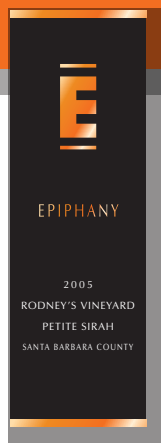
**Double Gold** -

SF International Wine Competition

**98 points** - Wine X Magazine

**2003 Vintage:**

**90 Points** - Wine Advocate



### Petite Sirah

**Suggested Retail:** \$25-\$29

**Vineyard Sources:** Approximately 95% from Rodney's Vineyard & 5% Camp Four – both in the Santa Ynez Valley

**Composition:** Approximately 95% Petite Sirah; 5% Grenache

**Average Harvest Date:** 10/25

**Average Tons/Acre:** 3

**Barrel Regime:** 24 months in 55% new French oak

**Taste Profile:** Aromas of blackberry, boysenberry, chocolate, espresso, nutmeg, cinnamon, vanilla and violets. Flavors of dark fruit, plum, blackberry, chocolate and espresso. Good acidity, big tannins and a deep, rich color.

**Critical Acclaim:**

**2005 Vintage:**

**Double Gold/Best of Show, Petite Sirah**

SF International Wine Competition

**2004 Vintage:**

**88 Points** - Wine Spectator

**2003 Vintage:**

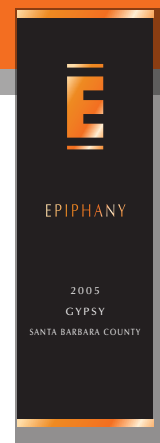
**92 Points** - Wine Advocate

**2002 Vintage:**

**90 Points** - Wine Advocate

**2001 Vintage:**

**90 Points** - Wine Advocate



### Gypsy

**Suggested Retail:** \$24-\$26

**Vineyard Sources:** Approximately 60% Camp Four Vineyard, 20% Hampton Vineyard, 10% from Rodney's Vineyard, 10% Paradise Road – all in the Santa Ynez Valley

**Composition:** Approximately 30% Mourvedre, 30% Syrah, 20% Grenache, 10% Carignan, 10% Petite Sirah

**Average Harvest Date:** 10/16

**Average Tons/Acre:** 2-3

**Barrel Regime:** 25 months in 6% new French oak and 6% new American oak

**Taste Profile:** Aromas of black cherry, raspberry, cocoa, sandalwood, cedar, incense, dried sage and vanilla with flavors of dark chocolate, blackberry, black pepper and vanilla. With a generous mouthfeel and good texture, this wine is sure to please!

**Critical Acclaim:**

**2005 Vintage:**

**88 Points** - Wine Advocate & Best Value

**88 Points** - Steven Tanzer

**Gold Medal** - SF International Wine Competition



# EPIPHANY



EPIPHANY  
2007 GRENACHE BLANC  
CAMP FOUR VINEYARD - SANTA BARBARA COUNTY

AGE: 14.5% BY VOL.

## Grenache Blanc

**Suggested Retail:** \$22-\$25

**Vineyard Sources:** 100% from Camp Four Vineyard in the Santa Ynez Valley

**Composition:** 100% Grenache Blanc

**Average Harvest Date:** 10/6

**Average Tons/Acre:** 3.5

**Barrel Regime:** 77% stainless steel tank fermented & aged 5 months in neutral French oak, 23% barrel fermented & aged in neutral French oak 5 months.

**Taste Profile:** Refreshing aromas of jasmine, white nectarine, pear, guava and apple can be found on the nose. On the palate, flavors of asian pear, white peach, golden delicious apple, honeysuckle and citrus abound making this Grenache Blanc a favorite.

**Critical Acclaim:**

**2007 Vintage**

**Double Gold/Best of Show**

SF International Wine Competition

**Recommended "Top 5**

**Turkey-Friendly Wines"**

- Epicurious, MSNBC.com

**88 Points** - Steven Tanzer

**2006 Vintage**

**Top 100 Wines in 2008**

- San Francisco Chronicle

**2005 Vintage**

**"Double-Gold/Best of Show"**

SF International Wine Competition



EPIPHANY  
2008 DRY RIESLING  
SANTA BARBARA COUNTY

AGE: 12.5% BY VOL.

## Dry Riesling

**Suggested Retail:** \$16-\$19

**Vineyard Sources:** Approximately 60% Camp Four Vineyard & 40% Rodney's Vineyard located in the Santa Ynez Valley

**Composition:** 100% Riesling

**Average Harvest Date:** 9/5

**Average Tons/Acre:** 1.5

**Barrel Regime:** 100% stainless steel

**Taste Profile:** Aromas of wet stone, white nectarine, lychee nut, lemon zest and white flowers. Flavors of citrus, guava and asian pear. Refreshing acidity and light minerality.

**Critical Acclaim:**

**2007 Vintage**

**87 Points** - Steven Tanzer



EPIPHANY  
2007 INSPIRATION  
SANTA BARBARA COUNTY - WHITE WINE

AGE: 14.5% BY VOL.

## Inspiration

**Suggested Retail:** \$22-\$25

**Vineyard Sources:** Approximately 60% from Rodney's Vineyard & 40% from Camp Four Vineyard in the Santa Ynez Valley

**Composition:** 36% Marsanne, 30% Roussane, 24% Viognier & 10% Grenache Blanc

**Average Harvest Date:** 10/1

**Average Tons/Acre:** 3-3.5

**Barrel Regime:** aged 10 months in 1/3rd new French Burgundy barrels

**Taste Profile:** Scents of beeswax, honey, pear, cashew, jasmine, pineapple and coconut will be found on the nose. Nuances of honeysuckle, pear, vanilla, melon and stonefruit can be detected on the mouth. This gives way to full, rich mouthfeel and a long, lingering and rich finish.

**Critical Acclaim:**

**2007 Vintage**

**87 points**

- Steven Tanzer