



QUPE

Central Coast, California

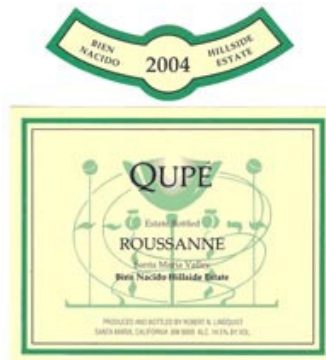
Qupe is dedicated to producing handcrafted Rhône varietals and Chardonnay from California's Central Coast. We employ traditional winemaking techniques to make wines that are true to type and speak of their vineyard sources. Their goal is to make wines with impeccable balance that can be enjoyed in their youth, yet because of the good acidity from cool vineyard sites can also benefit from ageing.



2007 Marsanne

We've been making Marsanne since 1987 and have pretty much stayed with the same style... picked at the low end of ripeness while it still has plenty of acidity and refreshingly low alcohol. Marsanne in this style, and this 2007 is a great example, exhibits what I call "wet stone" minerality along with hints of almonds, honey, citrus and flowers.

\$32.50 Consumer
\$29.50 Licensee
(750ml x 12)



2005 Roussanne

This is a rich, aromatic wine of great depth and complexity. The aroma shows a citrus-y orange peel character, along with mineral, flowers, and tropical fruit custard. Substantial in the mouth with mouthwatering freshness. Drink this over the next two years, then put some in the cellar and wait until it's 10 years old, it will be worth it!

\$72.50e Consumer
\$65.50e Licensee
(750ml x 6)



2006 Los Olivos Cuvee

The cool, long growing season had a strong influence on this wine. It displays great balance between elegance, intensity, ripeness and acidity. The aromas show wild cherry, raspberry, licorice, and classic Los Olivos "garrigue" or mixed dried herbs. The wine has great balance and structure and should age nicely for 8-12 years.

\$38.95 Consumer
\$35.50 Licensee
(750ml x 12)



2005 Hillside Bien Nacido Syrah

I generally consider 2005 to be one of our best vintages. Syrah at Bien Nacido was as good, if not better, in 2006. The cool vintage yielded a very fragrant and spicy Syrah with lots of black and white pepper, lavender and deep berry fruit. This wine has plenty of depth and body but with a sleek, crisp mouthfeel.

\$69.95e Consumer
\$63.50e Licensee
(750ml x 6)



2006 Central Coast Syrah

The wine is essentially a blend of cool-climate Santa Barbara grapes and warm-climate Paso Robles grapes. The cool-climate fruit gives spice, acidity and balanced alcohol while the warm-climate fruit give softness, roundness, ripeness and more up-front fruit flavors and aromas.

\$32.50 Consumer
\$29.50 Licensee
(750ml x 12)

For more information

www.qupe.com