



2008 RAMSHACKLE & THREADBARE

WINEMAKER NOTES

In 2008, I started a consulting engagement with a special vineyard, named Refugio, tucked into the hills just south of Santa Ynez. Since we decided not to produce any whites for the estate in year one, I grabbed that 1.2 acres of Malvasia for Sanguis – sadly for only that one year...

Frankly, I didn't know how it would turn out or what I would do with it, but realized that it's flamboyant yet somewhat one-dimensional personality would be a great match for Roussanne. The Malvasia really needed some reigning in, and while it may seem a strange concept to tame anything with Roussanne, it works – a bit like controlling fire with fire. The outcome is something that to me is almost Alsatian (and can actually stand up to a meal of grilled sausages and sauerkraut, if you like).

The wine was bottled unfiltered and un-fined, and, as most of our wines will throw a small amount of sediment.

- Matthias Pippig, Winemaker

REVIEWS

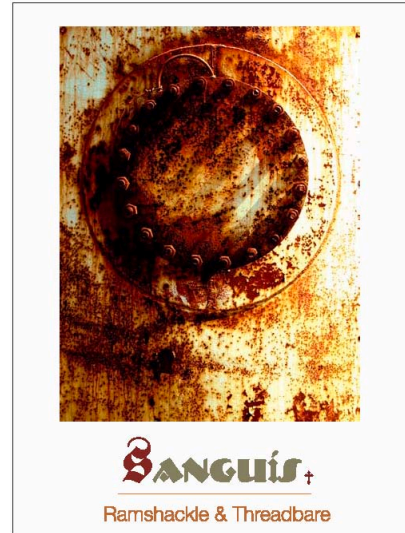
93 points - Wine Enthusiast Magazine

"The wine is strongly flavored, offering waves of apricot jam, lychee, pineapples and honey with a very long spicy finish. Dazzles for its depth and power. Almost sweet, but finish turns dry and sweet, with a flourish of acidity." – Steve Heimoff

92 points - The Rhone Report

92 points - International Wine Cellar

"Vivid yellow. Exotic, pungent aromas of mango, poached pear, smoked meat and dried flowers, with hints of honey and lemon thyme. Musky, penetrating orchard and pit fruit flavors stain the palate and pick up a spicy quality with air. Leaves a trail of spice and floral notes behind a long, saffry and smoky finish." – Josh Reynolds



WINE STATISTICS	
Varietals	Roussane (58%) Malvasia Bianca (40%) Viognier (2%)
Vineyards	Demetria, Refugio, Bien Nacido
Harvest Dates	October 3 & 7, 2008
Yields	1.3-1.4 tons/acre
Brix (at harvest)	23.5 – 26.1
Alcohol	14.8%
pH	3.56 – 3.65 (at harvest)
Barrels / Coopers	40% New French Oak, med-heavy toast, 60% Seasoned French Oak
Barrel Aging	17 Months
Rackings	None
Filtering / Fining	None
Bottled	April 2010 (via gravity)
Production	240 six-pack cases
Release Date	(current) May 2010
Suggested Retail Price	\$45