

COPIA

THE STORY 2018



VARIETAL COMPOSITION

97% Grenache, 3% Syrah

TECHNICAL DATA

pH 3.65
TA 6.0
Alc. 15.1%
Retail \$48
Cases 200

The Grenache-dominated Story blend shows both finesse and balance in its youth. The aromatic quality and fruit-forwardness of the Grenache varietal is the reason why it composes the base of Copia blends. The source of the 2018 Story is Jespersen Ranch in Edna Valley, located just four miles from the Pacific Ocean. The vineyard is planted high density to control vigor and the soil is an organic clay topsoil with sandy subsoils, creating a well-drained vineyard site. The interplay of fruit-forward flavor, cool climate acidity and spicy aroma is of incredible note.

WINEMAKING

Varietals were handpicked in October at the peak of flavor ripeness and phenolic maturity. Grapes were carefully cluster sorted, 100% destemmed and fermented in stainless steel. After a cold maceration, élevage included daily punch-downs, pump-overs and pneumatage. The wine rested for 20 months 45% new French oak. Bottled on June 23, 2020.

APPELLATION

Jespersen Ranch Vineyard
Edna Valley

TASTING NOTES

Copia's Story tends to be spicy and lively with big powerful berry flavors. There is a gorgeous blackcurrant note blended with peppercorns, anise, and violets from the tiny bit of Syrah that composes this wine. Deep purple, medium-bodied and vibrant, The Story is a showstopping wine with all the flair and aromatic beauty that comes with a Grenache-driven blend.

RATINGS

93 pts, Jeb Dunnuck | "Lots of kirsch and blackberry fruits as well as hints of iron, tapenade, and pepper emerge from the 2018 The Story, which is 97% Grenache and 3% Syrah. Medium to full bodied on the palate, it's beautifully balanced and has a cool-climate complex style and a great finish."

91 pts, Wine Enthusiast | "This is a dark and intense expression of Grenache, starting with boysenberry fruit and warm licorice spice. The roasted black-plum flavor of the palate is layered with oak smoke, star anise and gingersnaps, with brisk acidity and a tense structure holding up the finish." - Matt Kettmann