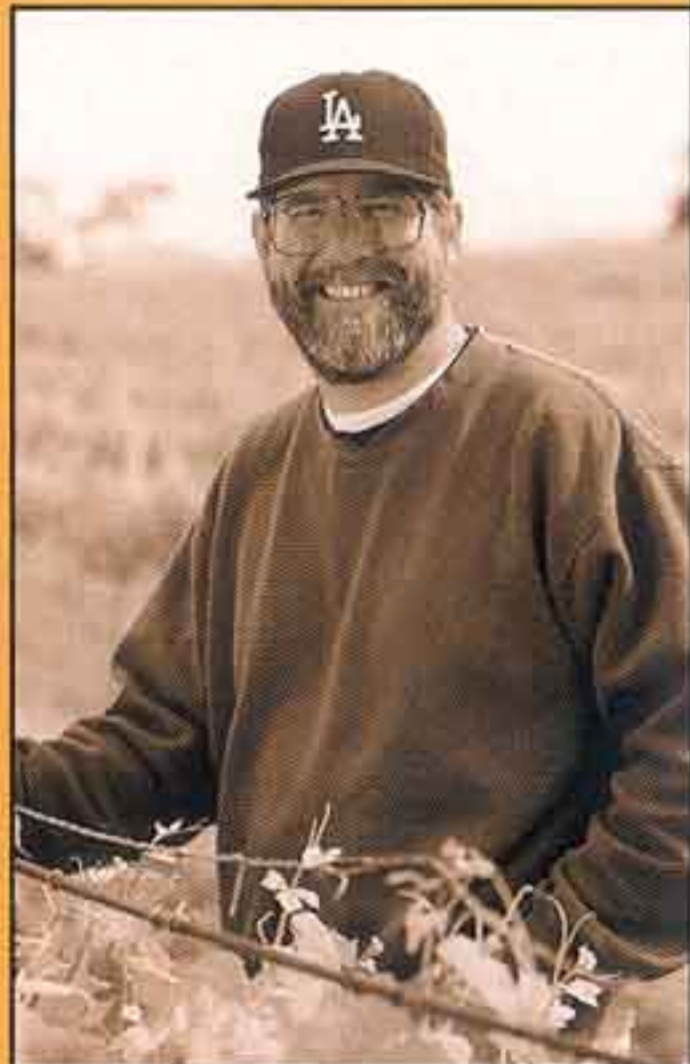


# QUPÉ WINERY



Bob Lindquist



➤ "Nice to know that some wine tasters still appreciate balance and restraint, and aren't fooled by ripeness and extraction," Bob Lindquist wrote to us when we informed him that Qupé had been chosen as a *Winery of the Year*, and that statement makes sense: the virtues of Qupé's wines are exactly that, balance and restraint, qualities as refreshing in Central Coast syrah as a cool breeze on a summer's day.

And Bob Lindquist knows syrah. Qupé's Hillside Estate is making a solid argument for itself as one of the great syrahs of California. The small parcel of 10-year-old syrah vines grow in gravelly clay loam at the **Bien Nacido Vineyard**, where Lindquist has a long-term lease that allows him to farm the land as he sees fit. The last two vintages have each scored 96 points in these pages, and if you taste the '99 you'll understand why: It's a composed study in the complexity of syrah, awash with scents of roasted herbs, gunflint, and white pepper, its fruit gentle and cool as the breezes rolling into the vineyard off the ocean. **The Bien Nacido Vineyard** Syrah is no slouch either — the '00, with its meaty, juicy flavor and generous structure, should last well. Lindquist has also started bottling single-vineyard syrahs from other vineyards in the area. Look for wines from the Whitehawk and Colson Canyon vineyards for further expressions of the complex terroir of the Santa Barbara region.

Another refreshing aspect of Qupé's wines are their modest prices. "You can't make wine and lose money doing it, of course," Lindquist said not long ago. "You have to make a living. But I try to keep

## Qupé, Los Olivos, CA

★	5 Wines Tasted   4 Recommended
96	'99 Santa Maria Valley Bien Nacido Hillside Estate Syrah \$40 (10/02)
92	'01 Santa Ynez Valley Ibarra-Young Vineyard Viognier \$25 (10/02)
89	'00 Santa Maria Valley Bien Nacido Vineyard Syrah \$25 (10/02)
85	'00 Santa Ynez Vly. Los Olivos Cuvee \$20 (10/02)

## VITAL STATS

- **Founded:** 1982
- **Winemaker:** Bob Lindquist
- **Acres owned/leased:** 80/79
- **Estate grown:** 70%
- **Owners:** Bob & Louisa Lindquist
- **Known for:** Cool climate interpretations of Rhône varieties

that wine where everybody can drink it. There's a very loose rule of thumb, that if you're paying twelve hundred dollars a ton, you should sell your wine for twelve dollars a bottle. But it's certainly not a hard and fast rule. For instance, you can sell wine for fifteen a bottle and pay two thousand a ton for the grapes, and it just means you're making a little less profit. Or if you're in Napa Valley, growing grapes that cost you two thousand a ton to grow and selling the wine for seventy-five a bottle, then you're buying a new Mercedes."

Touché. —R.I.