

CYIPHER INCIDENT

CYIPHER WINERY: FREAK / SUPER FREAK CLUB PACK

FALL 2015

Freak: 1 bottle each Super Freak: 2 bottles each

■ 2012 Loco, Paso Robles

Regular Price: \$40.00
Freak Club Price: \$32.00
Super Freak Club Price: \$30.00

■ 2012 Peasant, Paso Robles

Regular Price: \$40.00
Freak Club Price: \$32.00
Super Freak Club Price: \$30.00

■ 2012 TNT, Paso Robles

Regular Price: \$50.00
Freak Club Price: \$40.00
Super Freak Club Price: \$37.50

Freak Club Total Value: \$130.00
Super Freak Club Price: \$104.00

Enjoy your 20% Club savings!

Super Freak Club Total Value: \$260.00
Super Freak Club Price: \$195.00

Enjoy your 25% Club savings!

Tax and shipping additional where applicable.



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CYIPHER
WINERY

3750 Highway 46 West
Templeton, CA 93465
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2012 Loco Tempranillo Paso Robles

Alcohol: 15.0%
pH: 3.90
Total Acid: 0.55
Cases Produced: 375

Oak Origin: French (Tronçais), Hungarian (Zemplén), Romanian (Carpathian Mountains) aged for 30 months.

On the Nose: Red berry fruit turning to dark berry fruit. Tar, boysenberry, and elderberry with hints of cream and dark chocolate

On the Palate: Black fruit, boysenberry, cranberry, currants, and spice nestled into velvet tannins. The fruit is wrapped in cedar and oak trailing into a dark chocolate finish. The Bull is Out! It's time to run with him. NO FEAR!!



2012 Peasant 69% Grenache 13% Syrah 18% Mourvèdre 100% Paso Robles

Alcohol: .15.1%
pH: 3.78
Total Acid: 0.62
Cases Produced: 2112

On the Nose: Strawberry & black pepper with fleshy plum and red berry fruit laced with dried herb, spice and creamy oak.

On the Palate: Bright red and black fruit, layers of strawberry and blueberry. Long on the palate with luxurious mouth feel and lanolin texture that rolls into dried herb and a subtle oak finish.

This wine is all about the ruckus country characters that make up the Rhône. Leading with bright Grenache and grounded in the weight and brooding combination of Syrah and Mourvèdre. It's as if there is just enough light to hold back all that dark.

My favorite pairing would be lamb chops, elk, bison or anything else with hint of game and rich Provençal spice rub done on open fire grill laced with dried herbs. As it starts to get cold it would pair excellent with roast leg of lamb or a rich country stew.

2012 TNT 60% Tannat 40% Cabernet Sauvignon Paso Robles

Alcohol: 15.0%
pH: 3.72
Total Acid: 0.52
Cases Produced: 240

On the Nose: OMG, The Full Monty! A heavy nose full of anise, blueberry, black tea, mocha, and spice. Lush, juicy blueberry, cranberry, raspberry, and even pomegranate...wow!

On the Palate: Notes of caramel give way to robust espresso. Amazing structure that trails into a mocha oak finish.

