

CYPHER INCIDENT

CYPHER WINERY: FREAK / SUPER FREAK CLUB PACK

WINTER 2012

Winter Club Pack:

■ 2009 Peasant, MGS Paso Robles

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

■ 2009 Heretic, Petite Sirah Paso Robles

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

■ 2009 Monarchy, Bordelaise Paso Robles

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

■ 2008 "Strange Attraction," Port Paso Robles

Regular Price: \$30.00
Freak/Super Freak Price: Included in Special Pricing

FREAK Club Total Value: \$150.00

FREAK Club Price Only: \$96.00

FREAKS - Enjoy your 36% Club savings!

SUPER FREAK Total Value: \$270.00

SUPER FREAK Club Price Only: \$180.00

SUPER FREAKS - Enjoy your 33% Club savings!

Tax and shipping additional where applicable.



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CYPHER
WINERY

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Templeton, CA 93465
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2009 Peasant

48% Mourvedre, 28% Grenache,
24% Syrah, Paso Robles

Alcohol: 14.9% / pH: 3.68 / Total Acid: 0.69
Cases Produced: 1557

Winemaker's Comments: On The nose.... Spicy black cherry fruit flirting with provencal herb and brought to life by a vibrant acidity that keeps this story alive and makes the fruit dance with long, graceful mouth feel.....I mean long. The complex fruit laced with subtle

tannins trail into a sexy finish of cedar, nutmeg, and caramel. This wine is why man domesticated lamb....

Oak Regime: The Syrah is aged in 100% French Oak. It requires elegance and grace but its fruit still plays the lead role. Its finish is rich toasty oak laced with cream brûlée. These Barrels are Victoria's Secret crossed with Baryshnikov. The Mourvedre and Grenache is split between French and Hungarian Oak for the Spice. Forests: 50% ultra-tight grained selections – most from the Tronçais Forest. 50% Zemplen for the added spice.

2009 Heretic Petite Sirah, Paso Robles

Alcohol: 14.8% / pH: 3.59 / Total Acid: 0.65
Cases Produced: 875

Winemaker's Comments: I have to say something about this color... deep, deep, deep red. Rich berry fruit on the nose. Savory herbs and spice, laced with cream. On the palate, Layers of red and blackberry fruit with sexy tannins that build incred-



ible structure with velvet walls. A big, sexy monster – imposing, but surprisingly well mannered and graceful for its size. Ahhh.... The character of old vine fruit.

Oak Regime: 100% French Oak from the Nevers and Bertrange Forest. Heavy toast because it can take it. Big Black fruit flavors married with mocha and rich Oak and a creamy finish.



2009 Monarchy

Bordelaise – 47% Malbec, 46%
Petite Verdot, 7% Tempranillo,

Paso Robles

Alcohol: 14.8% / pH: 3.71 / Total
Acid: 0.60 / Cases Produced: 898

Winemaker's Comments: The nose is so dense it has a velvet texture. Boysenberry and blueberry laced with hints of lavender and rosemary, trailing into a savory crème brûlée. Drooling.... I want steak. On the palate, rich red fruit married with deep blueberry. Silky tannins build around the fruit seemingly forever. Long in its story, finishes with grace and eloquence.

Oak Regime: The Malbec and Petite Verdot are aged in 100% French Oak. The Bordelaise requires structure and size while still exhibiting elegance and grace. Three year aged wood was selected to mellow the impact of the oak as the wine would be in the barrel for over 24 months. Medium grain is called for to build structure and accentuate the power. Some Tronçais was used as well for a diverse mouthfeel and grace. Forests: Nevers, Bertrange and Center of France and tight-grained selections mostly from the Tronçais Forest. Medium to medium-long toasts.