

GYPSY CANYON WINERY

HISTORY AND VITICULTURE

VINEYARD

- Total acreage: 8.5 acres
- Vineyard management: Coastal Vineyard Care
- Consultant: Jeff Newton, Coastal Vineyard Care
- Vineyard breakdown:
 - ~ 5 acres of Pinot Noir
 - ~ 3 acres of Mission
 - ~ 0.5 acre of Mission for Mission Brandy Project

PINOT NOIR VINES

- Planted in 1999
- 5 acres total:
 - ~ 2.5 acres of *Clone 115*
 - ~ 2.5 acres of *Clone 777*
- Trellis: Vertical Shoot Positioning (VSP)
- Drip irrigation

MISSION VINES

- Planted in 1887
- 3 acres total
- Oldest fruit-bearing vines in Santa Barbara County
- Vines are head trained and spur pruned, a technique farmers used in the 1800s known as the 'California Sprawl'. Row spacing needed to be wide enough for horses to pass.
- Drip irrigation

ANCIENT VINE ANGELICA

- A historic dessert wine made from the 130-year-old Mission grapes
- The recipe used to make Angelica originated in 1891 and was discovered in the Santa Barbara Mission archives.
- Presented in a hand-blown bottle with a handmade paper label printed on a manual letterpress
- Cork sealed with estate-harvested beeswax

THE MISSION BRANDY PROJECT

- A collaboration with Ian Cutler of Cutler Artisan Spirits in Santa Barbara
- Approximately 80 gallons divided into two barrels:
 - ~ One barrel is currently 3 years aged
 - ~ The second barrel is base wine for future brandy production
- The vintner's plan is to release the Mission Brandy at 5 years aged.
- Mission Brandy has not been produced in nearly 200 years and this will be the first release of its kind.

WELL

- Well is 600 feet deep
- Pump is set at 400 feet deep
- Can retrieve 45 gallons per minute
- U.S. Geological Services has monitored the well for 25 years, checking water level twice per year. Water levels have remained +/- 10 feet for the entire 25 years.

Information is deemed reliable but not guaranteed.