

2017 SYRAH, SANTA BARBARA COUNTY

100% Syrah

141 CASES PRODUCED

14.5% Alcohol by Volume

Aged 34 months in neutral oak

pH: 3.48

Drink now (October 2021) through 2025

TASTING NOTES:

Aroma:

leather

tobacco

eucalyptus

white pepper

santa rosa plum

Palate:

sour cherry

elderberry preserves

balanced tannins

*Don't miss our Staff Pairing
Recipe on the following page!*

TOPA MOUNTAIN WINERY

SYRAH



2017 SYRAH
Santa Barbara County

Recipe Pairing by Ashley Wilson:

Kansas City Slow Cooked Brisket Sandwich

Paired with 2017 Syrah, Santa Barbara County

Ingredients:

- Beef brisket, 4-6 lbs – look for the most beautiful piece you can find!
- Yellow mustard
- Brioche Buns
- Braising liquid of choice – you can use beef stock, cola, beer, a mix of red wine/water, or even just water.

For the rub:

- 1/2 cup of dark brown sugar
- 1/4 cup of paprika
- 1 teaspoon granulated garlic
- 1 teaspoon powdered onion
- 1 teaspoon black pepper
- 1 teaspoon kosher salt
- 1 teaspoon white sugar
- 1 teaspoon cayenne pepper
- 1/2 teaspoon curry powder

For the sauce:

- 3 tablespoon olive oil
- 2 shallots, chopped finely
- 1 teaspoon salt
- 1 teaspoon paprika
- Black pepper, to taste
- 3 tablespoons dark brown sugar
- ½ cup vinegar
- 1/3 cup Worcester sauce
- 1 teaspoon hot sauce
- 3 cups ketchup
- 1 cup yellow mustard

Order of Operations:

1. Rub the brisket with a thin coat of yellow mustard, this is a base to help the spice rub get into the meat and won't affect the final flavor. Once the mustard is covering the brisket, liberally season the brisket with the spice mixture 2 hours prior; place in the fridge to marinate.
2. For the BBQ sauce, cook it in a large sauce pan on the stovetop over medium. Add olive oil and the sauteed shallots. Add in all the spices, once the pan is to a boil add in the ketchup and mustard until reduced into a sauce.
3. Pour the liquid of your choice into the slow cooker and add the brisket on top of the liquid. Cook for 8 hours on low.
4. Once the brisket is done cooking, remove it from the slow cooker, place it in a large bowl or pan and start shredding the meat using two forks. If desired, you can put the onions in with the meat for flavor, but this is not required. When the meat is shredded, add the homemade BBQ Sauce to the meat and stir it in. Add more or less sauce to your taste.
5. Put the shredded meat on brioche buns and enjoy with a glass of 2017 Syrah, SBC!

2017 CHIEF PEAK

60% Syrah, 40% Grenache

81% RICH, 13% CHIEF PEAK, 6% GUERRA RANCH
Ventura County (Ojai Valley & Upper Ojai)

342 CASES PRODUCED

12.5% Alcohol by Volume

Aged 22 months, 20% new French oak

pH: 3.59

Drink now (October 2021) through 2026

TASTING NOTES:

Aroma:

dark spices

dusty fruits

dried raspberry

book leather

Palate:

sundried tomatoes

sweet licorice

currant

wild strawberry

*Don't miss our Staff Pairing
Recipe on the following page!*

TOPA MOUNTAIN WINERY

CHIEF PEAK



2017

60% SYRAH, 40% GRENACHE

Ventura County

Recipe Pairing by Charisma Valentine:

French Shallot Herb Soup Paired with 2017 Chief Peak

Ingredients:

- 6 shallots, finely sliced
- 1 large yellow onion, finely sliced
- Olive oil
- 6 tablespoons butter
- 2 teaspoons fresh sage
- 2 bay leaves
- 2 teaspoons brown sugar (can sub in honey)
- 3 garlic cloves, chopped
- 2 tablespoons all purpose flour
- 4 quarts chicken or vegetable stock
- Salt & pepper, to taste
- Chief Peak, for deglazing
- Provolone or gruyere cheese

Order of Operations

1. Line heavy bottomed pot with olive oil, approximately 2 tablespoons, and then add butter.
2. Caramelize shallots and onions on low heat with the sage and bay leaves. Be patient, this will take some time.
3. To help with browning, add in brown sugar or honey. Season with salt and pepper to taste.
4. Toss in the garlic and stir until fragrant.
5. Add flour, cook off, about 2 minutes.
6. Deglaze with Chief Peak, anywhere from a quarter to half a cup.
7. Add stock, and simmer until the flavors mingle, about 45 minutes to an hour.
8. Evenly divide between oven safe bowls.
9. Top with cheese.
10. Broil until golden brown and bubbly.
11. Enjoy with crusty bread for dipping and a glass of Chief Peak!



2018 UNO CINQUANTA

50% Merlot, 30% Cabernet Sauvignon, 20% Sangiovese

COQUELICOT VINEYARD

Santa Ynez Valley

282 CASES PRODUCED

14.3% Alcohol by Volume

Aged 28 months in 23% new oak

pH: 3.61

Drink now (October 2021) through 2028

TASTING NOTES:

Aroma:

vanilla

clove

mirabelle plum

cherry cola

Palate:

black cherry

pomegranate

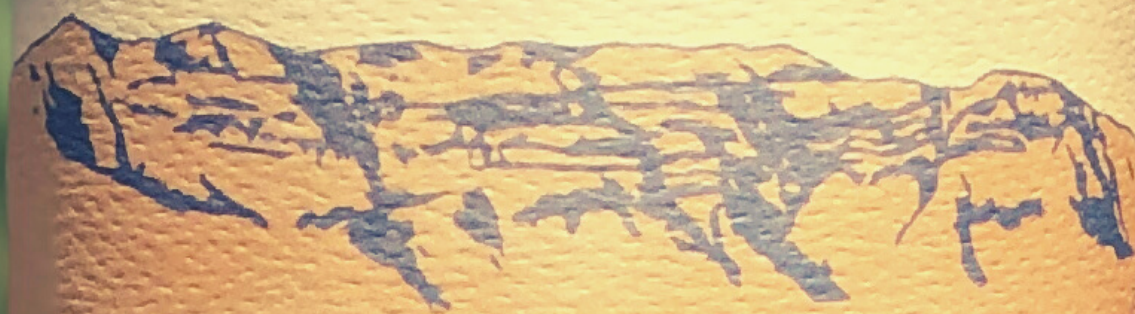
cassis

rich & supple

***Don't miss our Staff Pairing
Recipe on the following page!***

TOPA MOUNTAIN WINERY

UNO CINQUANTA



2018

50% MERLOT, 30% CABERNET SAUVIGNON, 20% SANGIOVESE

Santa Ynez Valley

Recipe Pairing by Domenico Iandolo:

Fettuccine Bolognese

This recipe is to be paired with Topa Mountain Winery 2018 Uno Cinquanta red blend so keep a bottle nearby for when you are ready to enjoy!

Ingredients:

- 4 tablespoons of extra virgin olive oil
- 1/4 yellow onion, chopped
- 1-2 cloves garlic (depending on size), minced
- 16 oz. can San marzano crushed tomatoes
- 16 oz. can San Marzano tomato purée (You can use fresh tomatoes if they are available You would need about 12 tomatoes. You can purée about 4 and chop the rest to get the consistency that is needed for the sauce.)
- 3 basil leaves
- 1 lb. ground beef, Domenico uses 80/20 meat/fat ratio
- 1 lb fettuccine pasta
- Salt & pepper, to taste

Let's get cooking!

1. Put your saucepan on medium low heat & let the pan get hot.
2. Add oil to pan and wait about two minutes for the oil to get hot.
3. Add onion & stir for a few minutes until translucent
4. Add garlic, stirring constantly to avoid burning.
5. Turn the heat up slightly & add the ground beef in small portions so that it is evenly spread across the pan.
6. While your ground beef cooks you want to stir it so that all of it slowly starts to brown.
7. If you would like, you can add in a splash of Topa Mountain Winery 2018 Uno Cinquanta! (My favorite!)
 - a.If using, allow the wine cook down just a little so that some of it evaporates. The aroma is the best part of this step!
8. Add all the tomatoes.
9. Now is when you want to add salt and pepper to the sauce according to taste
10. In a separate pot you will bring about 4-5 quarts of water to a boil to eventually cook the pasta
11. Add a pinch of salt to your pasta water for taste
12. In the saucepot, you want to keep the heat up for a few minutes while stirring your sauce occasionally until it starts to boil
13. Now that your sauce is boiling you want to bring it down to a simmer and constantly stir for about 30-40 minutes to let some of the excess water in the tomatoes to evaporate
14. During this time you can add in your basil leaves.
15. Once the pasta water comes to a boil add your pasta and turn every minute or so and cook to al dente. This usually takes about 7-9 minutes depending on the type of fettuccine that you use.
16. Strain the pasta & let it rest for 1 minute. You can add a spoonful of sauce to the pasta so that it doesn't stick.
17. Now that your sauce is done shut off the flame and cover it.
18. To plate: Portion a nice spoonful of the pasta into a bowl & add your sauce.
19. Enjoy with a glass of Topa Mountain Winery 2018 Uno Cinquanta!
20. Saluté & Buon Appetito!

2018 CABERNET SAUVIGNON

100% Cabernet Sauvignon

COQUELICOT VINEYARD

Santa Ynez Valley

118 CASES PRODUCED

14.7% Alcohol by Volume

Aged 28 months in 15% new oak

pH: 3.65

TASTING NOTES:

Aroma:

dark cherry

pomegranate

cocoa

Palate:

cinnamon

berry preserves

balanced acidity

Ideally hold 1 year, then drink through 2030

Larry's "Recipe" Pairing:

Call Ojai Pizza for a Combination

Pizza and let them do the hard work

for you! (FYI, Larry does not cook!)

