



EPIPHANY

NEWSLETTER



SPRING 2026 Q2

FROM THE FAMILY



Dear Wine Club Members,

We're looking forward to seeing many of you at our annual wine club event, Revel with the Ramblers! We always love getting everyone together and catching up.

The weather lately has been unusually warm and sunny for this time of year, and our outdoor space at Epiphany has been the perfect place to enjoy it! It's getting us excited for the season ahead and we look forward to seeing so many of you here this spring.

We just released the new vintage of Epiphany's Grenache Rosé. Even though it's not included in your shipment, it's tasting really delicious right now—bright, fresh, and perfect for these sunny days. Be sure to stop by and try it the next time you visit!

As always, thank you so much for being part of the Epiphany wine club. We can't wait to see you soon.

Sincerely,

The Fess Parker Family

RECENT PRESS

15 WINTER WHITES TO WARM YOU UP ALL SEASON

Something Glorious with Ari Bendersky | Substack

**2022 Epiphany Wine Co. Marsanne,
Santa Barbara County, Calif. (\$30)**

"I wrote about this winery's grenache blanc as a solid Thanksgiving wine option and still recommend it for winter sipping. Grab this one, too, which we had on Christmas Eve with oysters Rockefeller and linguine with clams. It proved to be a solid pairing with its crisp citrus, stone fruit, melon, and orange blossom. It offered a richer mouthfeel backed with acid and texture."

LAST CALL FOR TICKETS

REVEL

with The Ramblers

New Releases – Live Music – Burgers by Third Window

Saturday, March 28

10:30am to 2:00pm

Be among the very first to taste the new release of Revelation, along with a selection of your favorite Epiphany wines. Enjoy a delicious smoked cheeseburger from Third Window Brewing and live music by the T-Bone Ramblers, the perfect pairing for a relaxed spring afternoon.

Weather permitting, we will also be offering guided tours of Rodney's Vineyard, a wonderful opportunity to stroll among the vines and learn more about what makes this site so special.

LOCATION:

The Grange at Fess Parker Winery

6200 Foxen Canyon Road, Los Olivos, CA 93441

(Use the second entrance just north of the winery's main gate)

TICKETS & MORE INFO

WINE CLUB SHIPMENT WINES



2024 MARSANNE RODNEY'S VINEYARD *Santa Barbara County*



Vineyard Source

100% Rodney's Vineyard (block H) from Fess Parker home ranch, located in the Santa Ynez Valley

Barrel Aging

Aged for 8 months in 100% French oak 500L puncheons, of which 33% were new

Technical Data

Composition	100% Marsanne (Zaca Mesa clone)
Harvest Date	October 17, 2024
Harvest Brix	20.7
Cooperage	Mercury
Alcohol	12.5%
p.H.	3.54
T.A.	0.574 g/100mL
Production	157 cases

TASTING NOTES

Our Marsanne is dry and richly textured, with aromas of cantaloupe and orange zest supported by hints of jasmine, vanilla, beeswax and pie crust.

Seafood is a classic pairing with Marsanne, especially richer varieties such as lobster, crab or mussels. But don't be afraid to try new dishes with this versatile, food friendly wine. From chicken to pork, spicy flavors to Asian cuisine, even cream sauces or an array of cheeses, Marsanne stands up to them all.





2022 GSM

THOMPSON VINEYARD

Santa Barbara County

Vineyard Source

100% Thompson Vineyard (blocks 1E, 1B & 2A) located in the Alisos Canyon corridor in Santa Barbara County

Barrel Aging

Aged for 21 months in 100% French oak 500L puncheons, of which 34% were new

Technical Data

Composition	36% Grenache, 38% Syrah, 26% Mourvèdre
Harvest Date	October 28, 2022
Harvest Brix	21.4
Cooperage	Atelier, Ermitage
Alcohol	14.5%
p.H.	3.75
T.A.	0.544 g/100mL
Production	326 cases

TASTING NOTES

Made up of 36% Grenache, 38% Syrah and 26% Mourvèdre, GSM is a southern Rhône inspired bold blend with lots of aging potential. The varietals used to make up this blend are arguably the most important to the Côtes du Rhône region of France with Grenache typically used as the base of the blend.

Dark, ripe fruit dominates on the nose while bright red fruit and herbal notes are wrapped up by a peppery finish on the palate.

Try GSM paired with moderate to heavy dishes like fatter steaks, grilled sausage, duck risotto, mushrooms or dishes with Mediterranean spices.





2023 REVELATION

RODNEY'S VINEYARD

Santa Barbara County



Vineyard Source

100% Rodney's Vineyard (blocks P1, J2 & F3A) located on the Fess Parker home ranch in Santa Ynez Valley

Barrel Aging

Aged for 21 months in 100% French oak 500L puncheons and Burgundy barrels, of which 37% were new

Technical Data

Composition	55% Syrah, 45% Grenache
Harvest Date	October 5 – November 1, 2023
Harvest Brix	24.0 – 25.6
Cooperage	Mercury, Francois Freres, Atelier
Alcohol	14.9%
p.H.	3.78
T.A.	0.580 g/100mL
Production	610 cases

TASTING NOTES

Revelation is made from the top barrel selections of Syrah and Grenache in our effort to create the absolute best blend from Rodney's Vineyard.

Our Grenache is aged in 500L puncheon barrels which allows for less oxygen to oxidize the wine, keeping it fresh and bright while slowing the aging process. Syrah contributes darker fruit flavors and structure while Grenache brightens the blend and adds red fruit characteristics.

Structure and acidity make this a wine you can age. Pairing Revelation with grilled meats is a given but enjoying it with slow cooked roasts of pork or lamb is equally delicious.





EPIPHANY

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