



LIGHTPOST
WINERY

2018 IGNITION San Luis Obispo



Tasting Notes

Blended from two of the Rhone's most famous grape varieties that are lusciously fruity yet full bodied. Ignition offers the two distinctive Rhône varieties of Grenache and Syrah from West Paso Robles, Edna Valley and Pismo Beach AVAs. Like most wines inspired from famed Chateau Neuf du Pape, this blend showcases Grenache grape characteristics of generous fruit with full body, bringing notes of soy sauce, black fig and chocolate. The eco-rich Syrah sourced from warmer and cool climate adds dark fruit, spices and minerality with hints of blueberry, black pepper and refreshing acidity coming from the crisp coast of Spanish Spring Vineyard. A robust blend that is enticing with the structure and tannin to age over a decade or drink now!

About the Winemakers

The ultra-premium wines of Lightpost Winery are the result of the hard work and dedication of winemakers Sofia Fedotova and Christian Roguenant. Christian has won numerous awards for his wines including voted by industry peers as the 2017 California Central Coast winemaker of the year. His Champagne was served at the 1988 Olympics in Seoul Korea.

Technical Description

Vineyards selection:

46% Grenache – 39% Grenache, Clone 262 – Morro View Vineyard – Edna Valley – San Luis Obispo County – very cool site AND 7% Grenache, Clone 262 – Derby Vineyard – Paso Robles – coastal site
54% Syrah – 24% Syrah, Clone 178 & 887 – Spanish Spring Vineyard – San Luis Obispo County – very cool site AND 30% Syrah, Estrella clone, Old vines – Old Oak – Paso Robles coastal site

Fermentation: 100% in 1.3 ton T bins for 3 weeks

Alcohol: 14.50%

pH: 3.62

TA: 5.80 grams/L.

Oak Regime: 40% New French Oak M+ toast from the Seguin Moreau cooperage aged for 22 months

Aging potential: 2030

Cases produced: 275

Pairing suggestion: meat, especially steak, beef dishes and of course lamb because of the spices present. T-bone steaks, ribs and lamb chops recommended grilled or cooked on an open fire.