

2004 RED REX

The Secret's in the Blend

Winemaking is 60% cooking. Cooking is about taste. Taste has no rules. **RED REX** is this philosophy personified. Its an outside-the-box, do-what-tastes-best blend. It's winemakers deep in the cave, sampling wine, sharing ideas and being creative. It's evolution.

We made over 130 separate batches of wine in 2004 from many different vineyards in **Sonoma**, and **Napa** Counties. Each was unique, each with its own personality. Cabernet from here is different than Cabernet from there, each barrel has its own nuance, variations on a theme. We've taken this palette of tastes, noses, feel and character and woven them into a delicious experience.

The blend is constructed by taste. Not what the wine tastes like but where you taste it, each varietal focusing on a particular part of the palate. **Cabernet Sauvignon** forms the broad structured backbone down the middle of the palate. **Sangiovese** pushes up and forward like a cresting wave, **Merlot** adds a round floral nuance to this forwardness. **Syrah** takes the flavors to the bottom of the palate, grounded and rich. **Malbec** takes them to the bottom rear where you taste blackberries. **Petit Verdot** adds a bit of spice on the sides. **Cabernet Franc** adds a chocolate affect, lifting and sensual.

The wine is made cleanly from triple hand sorted fruit. Low histamine means no red wine headaches. Extremely low sulfites assures no allergic reactions. Made using organic production methods. Aged almost three years in the barrel for extra smoothness.

Simply delicious!

**DEERFIELD
RANCH WINERY**

Taste the Passion

