

2005 RED REX



The Secret's in the Blend

Cabernet Sauvignon 29%, Merlot 23%, Syrah 17%, Petit Verdot 11%, Sangiovese 9%, Malbec 6%, Cabernet Franc 5%

Winemaking is 60% cooking. Cooking is about taste. Taste has no rules. **RED REX** is this philosophy personified. It's 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 140 separate batches of wine in 2005 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. The blend will vary from vintage to vintage but the style and character remains the same.

Cabernet Sauvignon forms the broad structured backbone down the middle of the palate. **Merlot** adds a round floral nuance and pushes the flavors forward. **Syrah** takes the flavors to the bottom of the palate, grounded and rich. **Petit Verdot** adds a bit of spice on the sides of the palate. **Sangiovese** adds fruitiness pushing flavors up and forward like a cresting wave. **Malbec** adds flavor to the bottom rear where you taste blackberries. **Cabernet Franc** adds a chocolate affect, lifting, sensual and heady.

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

Hand picked and triple sorted grapes. Open topped tank fermented in small lots, multiple strains of yeast used. Gently low pressure pressed.

Barrel aged 32 months in both French and American oak. Bottled 2,500 cases, June 2008. Alcohol 14.6%, Residual sugar 0.20%, SO₂ 18 ppm at bottling, and less than 8 ppm at release. Fined with gelatin to remove fashion tannin. Cross flow filtered for stability and brilliance. No preservatives stabilizers or inhibitors added. Made using organic production methods. Five gold medals, two best of class in national competitions over four vintages.

For more information and comments contact winemaker, Robert Rex at robert.rex@deerfieldranch.com

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RANCH WINERY**
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