

2003 RED REX

The Secret's in the Blend

Winemaking is 60% cooking. Cooking's 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 the winemakers, deep in the cave, hanging around the barrels, tasting wine, sharing ideas, and being creative. It's evolution.

We make a lot of different wines at Deerfield, from almost 100 separate lots in 2003, from a lot of different vineyards under long-term agreement, some written, many by handshake. Each is unique, each has it's own personality. Cabernet from here is distinctly different than Cabernet from there. Each barrel has a unique nuance, a slight variation on a theme. We've taken this palette of tastes, noses, feel, and character and woven them into a delicious experience.

The 2003 Vintage is our second Red Rex and we like it even better than the hugely popular 02 vintage. The 2003 vintage gave us bigger, riper flavors than did 02. None of our many lots was off limits for this blend. The broad structured, long finishing Cabernet was enriched and grounded with Syrah. Merlot and Sangiovese added flavor in a forward cresting wave at the front of the palate and flowers to the nose. Malbec added its inky color and blackberry fruit. Cabernet Franc added the chocolate affect by giving the whole experience an upward, almost aerial lift. Nothing's out of place, nothing's by chance, no part of the palate ignored, no subtlety sacrificed. No tricks, just magic.

The wine was made cleanly, from hand sorted and gently pressed fruit, no fining was necessary. Our specialized whole berry, open tank, hand punched fermentation technique assures full fruit character, soft tannins, low acid and a rich mouth feel. The component wines were aged in the best French and American oak barrels, topped, tasted and nurtured every few weeks, for three years.

State of the art cross-flow clarifying assures brilliance in the glass. The wine is natural and free of additives and stabilizers. Organic sulfur dioxide was kept to a threshold level typical of our cleanly made wines. Low histamine levels assure no red-wine headache. Enjoy our art.

Winemakers: Robert Rex, Matthew Wilson
The Blend: 38% Cabernet Sauvignon,
24% Syrah, 22% Merlot, 4% Sangiovese,
4% Malbec, 3% Cabernet Franc

Alcohol: 14.5% by volume
Total acidity: 5.8 g/liter
Free SO₂ at bottling: 18 ppm
Free SO₂ at release: less than 8 ppm
Oak Barrels used: 35% New, 85% French
Barrel Aged: 34 months
Bottled: September 15, 2006
Cases Produced: 1,900

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Deerfield Ranch Winery
Passion for the winemaker's art

