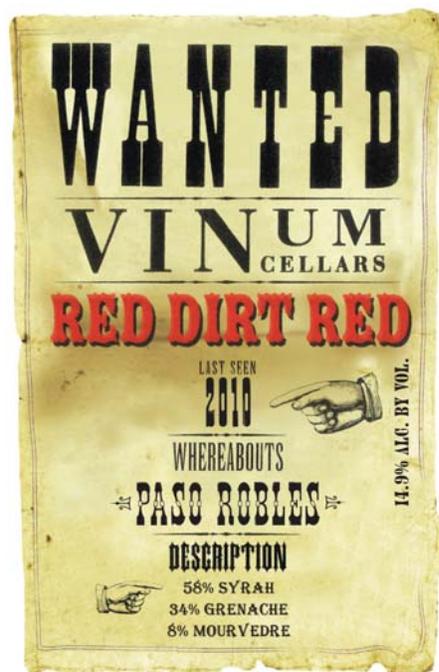


2010 **RED DIRT RED** Rhone Style Blend VINUM CELLARS

TECHNICAL NOTES ▼

Varietal Composition.....	58% Syrah
	34% Grenache
	8% Mourvedre
Appellation.....	Paso Robles
Winemakers.....	Richard Bruno, Chris Condos
Harvest Brix.....	25.0° (average)
Alcohol.....	14.9%
TA (g/100ml).....	0.57
pH.....	3.72
Barrels.....	10% new French Oak
	90% 2 year old French Oak
Production.....	1200 cases

LABEL ▼



DESCRIPTION ▼

This elusive Rhone style blend is hard to find, so if you do spot it, apprehend immediately! We recommend you pass the word on to others and we promise you won't regret getting your hands on it!

FACTS ▼

- ▶ Small production, California-made Châteauneuf du Pape style wine.
- ▶ Hill-side vineyards with low yields.

TASTING NOTES ▼

This expressive Rhone inspired red blend is a vibrant, medium plum color with a deep garnet hue. The 2010 vintage is our first effort from Paso Robles; this transcendent blend heralds from well drained, hill-side vineyards possessing red dirt soils. The resulting wine is extracted with supple, sweet dark cherry notes from the wine's base, Syrah. The wine clearly expresses a distinct white pepper spice inherent to Grenache and an earthy, truffle component owned by Mourvedre. Aromatically, the scent of dark cherry, earth, coffee, sandalwood and lightly charred oak with vanilla over tones. On the palate, the wine is very supple with a spicy mid-palate reminiscent of some hearty old vine Zinfandels, yet the old world nuance brings you back to Southern France with the slight metallic edge. The finish lingers with supple wild cherry, a leathery component, perhaps tobacco and then sweet supple raspberry/cherry with exotic clove and cinnamon.

Overall the wine is a robust red that will stand up to barbeque while at the same time elegant enough to accompany roasted lamb, Filet Mignon or Kobe Beef and at a price that won't break the bank.