

This is the most concentrated vintage of Red Dirt Red we have ever made. It expresses a dark plum, cranberry staining color which comes from low yielding, concentrated grapes. The aromas of this wine are best expressed by dense, dark, concentrated fruit such as sweet cherry and cassis with layered supple oak notes. The supple oak notes consist of a silky and sappy oak matrix including vanilla and caramelized, toasted oak notes. This profile is due to aging in 2 year old French Oak barrels for a period of 18 months.

Upon entry, this wine has spicy cinnamon, clove and black pepper on the palate with black cherry and chewy cranberry notes which transitions seamlessly to a silky leather texture and then is wrapped by black cherry flavors. The wine finishes with spice rack flavors including cinnamon, clove and cardamum.

This is a unique blend which yields a combination of flavors that is only possible with a blend. The Syrah is very juicy with ripe cherry and supple with a silky texture; the Mourvedre is responsible for the earthy notes and then the wine finishes with spicy Grenache which seems to express black and/or white pepper notes and followed by the super dark and dense Petite Sirah which adds depth, concentration and supple cherry flavors which brings the whole blend together.



FOOD PAIRINGS ▼

Aside from just sipping on its own, this wine is a perfect pairing with traditional Cassoulet and does well with lamb kebabs over wild and basmati rice or with tabouli and hummus. But it's irresistible with a grilled aged rib eye steak and served with mascarpone polenta, wilted baby spinach and truffle salted, seared porcini mushrooms.

ANALYSIS ▼

Varietal Composition:... 35% Mourvedre, 28% Syrah,
22% Grenache, 14% Petite Sirah
Appellation:..... Paso Robles
Winemakers:..... Richard Bruno & Chris Condos
Harvest Brix:..... 26-27 (average)
Alcohol:..... 14.1%
TA:..... 6.01g/L
RS:..... Dry
pH:..... 3.65
Aging:..... 10% new French Oak
90% 2 year old French Oak
Production:..... 1,216 case produced

available in 750mL bottles and 5.16 Stainless Steel kegs