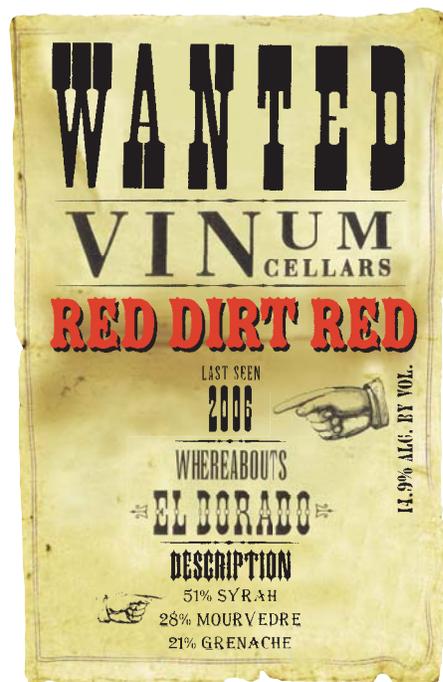


2006 **RED DIRT RED** Rhone Style Blend VINUM CELLARS

TECHNICAL NOTES ▼

Varietal Composition.....	51% Syrah
	28% Mourvedre
	21% Grenache
Appellation.....	El Dorado
Winemakers.....	Richard Bruno, Chris Condos
Harvest Brix.....	25.0° (average)
Alcohol.....	14.93%
TA (g/100ml).....	0.58
pH.....	3.63
Barrels.....	25% new French Oak
	75% 2 year old French Oak
Production.....	764 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!

TASTING NOTES ▼

Medium brick color. This is a California Rhone Style blend. We find this composition to be intoxicating; The ripe generous nature of Syrah and the concentrated raspberry and cherry notes it offers, intermingle well with the rustic fleshy qualities of Mourvedre of leather and earth components. Finally, white pepper spicy and strawberry fruit apparent Grenache finish this trio with class and intrigue. The result is a ripe wine with ample fruit, spice and balanced French oak underneath. The name; Red Dirt Red is a tribute to the volcanic red soils of El Dorado where there is very clearly an iron content in the soil and comes through in the characteristic of the wine, the French would suggest that these qualities are the wine's "terroir".

We love this wine with comfort food; especially in the winter months... French Cassoulet with smoked duck or Greek style spit-roasted leg of lamb and also, still my favorite, Bistec Giganteo slow roasted in the pizza oven with a sea salt crust and served with wilted bitter greens. Day to day, this wine is great with all barbequed meats from Chicken to pork to beef. If you are a non meat eater, we highly recommend cooking judiciously with tomatoes and wild mushrooms; any of them.

FACTS ▼

- ▶ Small production, California-made Châteauneuf du Pape style wine.
- ▶ High elevation vines (1800-3100 feet) with extremely low yields (1-2 tons an acre).
- ▶ 90 points in Wine & Spirits Magazine and Gold in SF Chronicle Wine Competition.