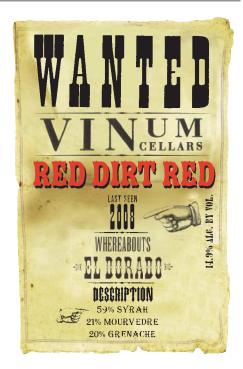
2008 RED DIRT RED Rhone Style Blend VINUM CELLARS

LABEL 🗡

TECHNICAL NOTES 🗡

Varietal Composition	.59% Syrah
	21% Mourvedre
	20% Grenache
Appellation	El Dorado
Winemakers	Richard Bruno, Chris Condos.
Harvest Brix	25.0° (average)
Alcohol	14.93%
TA (g/100ml)	.0.57
рН	3.66
Barrels	25% new French Oak
	75% 2 year old French Oak
Production	.250 cases



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.
- High elevation vines (1800-3100 feet) with extremely low yields (1-2 tons an acre).

TASTING NOTES 🗡

Medium deep plum color and has an aroma that is immediately distinguishable as a concentrated and complex wine. The sappy, plump cherry and raspberry display flavors representing Mountain Syrah; while the spice notes - white pepper and sandalwood belong to Grenache. These notes are all backed by subtle earthy truffle and leather scents from Mourvedre. On the palate the wine explodes with rich, ripe bing cherry and cassis flavors, backed by refined french oak which ironically tastes like the vanilla found in fine aged Bourbon and all finishes with rich bittersweet (high cocao) chocolate.

This wine is fantastic with organic Free Range chickens spit roasted and basted with oregano, clover honey and blood oranges, served with Tuscan style Borlotti beans and sauteed kale (or beet greens) with garlic and bacon.

This wine while drinkable now, will age well through 2020.