

2004 Shiraz Cuvée Sonoma County

Down under style meets Deerfield know-how

**Shiraz 75%, Petit Verdot 10%, Malbec 6%
Merlot 5%, Petit Sirah 4%**

Cuvée means wine blend in French. I've been an advocate of blending for my 35 years of winemaking. This cuvée has its roots in Australia, the home of Shiraz.

Shiraz, the most widely planted varietal in Australia, has a grounded flavor, coming from the bottom of the palate and moving up. This experience was made broader with Petit Verdot. The Petit Verdot drives flavor across the upper middle of the palate, like Cabernet would do in a Cabernet blend. Usually Petit Verdot is more toward the bottom of the palate but with the Syrah it flips over. Malbec gives it plenty of blackberry fruit in the back of the palate. Merlot lends its typical frontal nose, modifying the earthiness of the Shiraz nose, making it more floral. The Petit Sirah is added for its kick.

The blends are done by taste from hundreds of individual barrels of the various varietals, each with its unique nuances. Three years of aging in 70% American 25% French and 5% Eastern European oak barrels softened the edges, added depth and assured the Cuvée's drinkability when released.

If you like our **Red Rex** or **Merlot Cuvée** this **Shiraz Cuvée** was evolved with the same focus. It is full-bodied, rich, multidimensional and easy to drink. It's a step up from **Red Rex** in strength of flavor without a hint of heat or bite. While the **Red Rex** flavor focus is above the center of the palate, **Shiraz Cuvée** is below the center. This is where we taste grilled foods, particularly grilled steaks. There's no better pairing than **Shiraz Cuvée** with a charbroiled rare steak, yum!

Deerfield is a certified organic producer, meaning that all of our wines are produced using organic methods. All of our vineyards are either organically or sustainably farmed. Our wines are made very cleanly, which assures low levels of histamines, which at higher levels can produce red wine headaches. Low histamine and SO2 levels assure that you will get no headache or allergic reaction from Deerfield wine.

We produced 700 Cases.



Alcohol 14.6%; Total acidity 6.0g/L; pH 3.85
Free Sulfites (SO2) at bottling 18 ppm
SO2 at release less than 10 ppm. (human threshold 10 ppm)
Bottled January 12, 2009. Release date April 1, 2009
Retail price at winery \$20.00

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This wine has not been submitted for review or competition

Taste the Passion

