

2012 White Rex Sonoma County



**58% Pinot Grigio,
17% Sauvignon Blanc, 15% Riesling, 10% Chardonnay**

A new standard in white wine blending.

The Blend: Red blends have gone mainstream. Long gone is the belief that a straight varietal is best, With few exceptions, like our Pinot Noir and Estate Syrah, our reds are blends. White blends are new to California. The world has known them for centuries, from Bordeaux, the Rhone, Italy and Spain.

Winemaking is like cooking. The best dishes are a combination of flavors, of subtle nuances spread around the palate. White Rex follows this lead, each varietal playing an important role in the overall experience. Pinot Grigio is the base and brings the bouquet and flavor of white peaches with a touch of apple. It's focus is mid-palate. The Sauvignon Blanc adds tropical fruit flavors and nose. It's focus is front palate. The Riesling brings brightness and acidity, It's focus is upper palate. The Chardonnay adds a long finish, depth and complexity, from the center of your palate around the sides to the back. Both the Pinot Grigio and the Riesling add a bit of sweetness to better express the fruit without making this a sweet wine. White Rex is a great example of music in a bottle.

Vinification: Each of the varietals was made as a separate wine. The clusters were hand picked and hand sorted then whole-cluster gently cold pressed to extract the juice. The Pinot Grigio, Sauvignon Blanc and Riesling were fermented cold in stainless tanks, started on native yeast and finished on pure strain yeasts noted for their ability to maximize the varietal characteristics we wanted to express. The complex Chardonnay helps tie everything together while pulling the flavors to a long finish.

The blend was entirely done by taste. We spent three years getting the varietals and the percentages right. The blend finally sang to us with the distinct voices of each varietal and the harmony of the whole orchestra. White Rex is a unique blend. It's a California and Deerfield original.

White Rex pairs with as wide a variety of foods as Pinot Noir, perfect for Thanksgiving, pot lucks, picnics and cocktail hour.

Cold stabilized by temperature drop. Free of animal products - Vegan

Fined: Bentonite to settle lees and heat stabilize

Cross flow filtered before bottling, sterile bottled, no Velcorin

SO2 at bottling 18 ppm, at release <12 ppm

Bottled 1,055 cases, March 28, 2013; Released May 1, 2013

Alcohol 12.9%, Residual sugar 3g/L (classified as dry)

More information: Robert Rex, Winemaker: robert.rex@deerfieldranch.com

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Taste the Passion

