

2013 RED REX

The Secret's in the Blend



**33% Merlot, 18% Cabernet Sauvignon, 16% Syrah, 13% Sangiovese,
9% Malbec, 6% Cabernet Franc, 5% Zinfandel**

Winemaking is 60% cooking. Cooking is about taste. Taste has no rules.

RED REX is this philosophy personified. It's an outside the box, do-what-tastes-best blend. It's winemakers deep in the cave, sampling wine, sharing ideas and being creative. It's evolution.

We made over 100 separate batches of wine in 2013 from 39 different vineyards in Sonoma County. Each was unique, each with its own personality. The blend is constructed by taste using wine from about half of these many lots. Each varietal focusing on a particular part of the palate with nuances from each unique terroir. The blend will vary from vintage to vintage but the style and character remain the same.

The 2013 vintage was the best vintage since 2007, eclipsing the stellar 2012 vintage in structure and strength of flavors. As in 2012 the 13 Red Rex is dominated in Merlot rather than Cab as the Merlots were as big as are usually the Cabernets. Blending by taste with previous vintages of Red Rex on hand to compare, we built the blend to keep the style of Red Rex similar to previous years, within the goal of making the best wine for the vintage.

Cabernet Sauvignon from four different vineyards plays an important roll, giving the wine incredible depth and an unusually long finish. The other varietals play the supporting players in the usual fashion to get flavors to every part of your palate; Syrah in the bottom, Sangiovese in the center, Malbec in the back, Cabernet in the top and a touch of Zinfandel to enhance the overall fruitiness. The result is a symphony of taste, music in a bottle, with not a note out of place.

Red Rex is fruit forward, mouth filling, smooth and delicious right now. It's an easy drinking red wine that pairs with almost any food and never disappoints. It is cleanly made with low histamines and sulfites. It doesn't need sulfite to give it long life. This 2013 Red Rex will age gracefully for 15 years or longer.

Whole berry fermented. Aged for 42 months in 60% French and 40% Pennsylvania Oak barrels, 20% new. We bottled 1,650 cases in June 2017. Alcohol 15.3%, Residual Sugar 0.75g/L, SO₂ 20 ppm at bottling, and less than 15 ppm at release. Cross flow clarified for stability and brilliance. Velcorin free. Vegan. No GMOs, unfinned.

Eleven gold medals, three best of class in national competitions over eight vintages. Consistently rated over 90 points by consumers.

For more information contact Winemaker, Robert Rex
robert.rex@deerfieldranch.com
www.deerfieldranch.com, www.cleanwine.info

Taste the Passion

