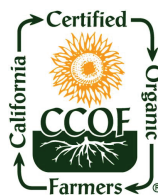


2005 DRX SONOMA COUNTY



As good as it gets – elegance in the glass

55% Cabernet Sauvignon, 15% Malbec, 12% Cabernet Franc
10% Petit Verdot, 8% Merlot. Barrel aged 3 1/2 years.

DRX is Deerfield's flagship Meritage wine. Meritage is the name California winemakers gave to Bordeaux style blends made in California. Deerfield is a charter member of the Meritage Association. We have a long history in making Bordeaux blends, starting with Robert's first blends in 1978. When the vintage is right, we make a DRX, blended and aged from select, "cherry picked" barrels.

We have 28 exceptional Sonoma County vineyards that grow grapes for Deerfield. Amongst these are five Cabernet Vineyards, four Merlot, three Cabernet Franc and a couple each of Malbec and Petit Verdot. By selecting from this broad palette, we create what no single source could give us.

The 2005 Vintage produced exceptional Cabernets and other Bordeaux varietals in Sonoma. The season was late and long with some harvest rain, but not enough to damage the grapes.

Vintification: Each lot is kept separate for two years and has its own barrel program. We stir the barrels occasionally, test and taste them regularly and nudge them by selective racking and blending within a lot. After two years in oak, we blend by taste and the DRX goes back into our favorite barrels for up to two more years, longer than any other California winery.

Impressions of the 2005 DRX start with the color, deep, dark, brilliant with a hint of garnet on the edges. The nose opens after several swirls to bring forth a bouquet of violets. The taste starts out linear until it reaches center palate where it expands like the morning sunrise to fill every corner of your palate. There are no edges and few boundaries, nothing out of place. You catch a bit of sweetness but then realize it is mouth feel and silky tannins, not sugar. There is a bit of leather, tobacco, and Havana cigar to remind you that this is a Bordeaux blend. The experience is complete with the finish, which is not only long but also expansive. Pairings with lamb, short ribs and grilled meats are perfect but we also enjoy this 2005 DRX with stew, Cassoulette, and Robert's chocolate truffles.

Picked from October 7, to November 5, 2005, from 10 vineyards.

Fermented in 18 lots, seven different yeasts. Maximum temperature 98°F

Barrel aged in 36% new oak, 30% two or three year old, balance neutral.

New barrels were 65% French, 35% American. Barrels used for the last 22 month of aging were all French from Tonnellerie Bel Air in Bordeaux.

Sulfite when released less than 12 ppm. Low in histamines. Contains no Velcorin. All vineyards are organically or sustainably grown. Made using organic methods. **Bottled** 235 cases, January 1, 2009.

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Taste the Passion

