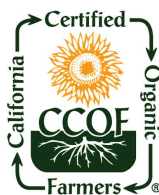


2006 DRX SONOMA COUNTY



A brunette in a silk gown with all the right curves

47% Cabernet Sauvignon, 32% Cabernet Franc, 14% Merlot, 5% Malbec
2% Petit Verdot. Barrel aged four years, bottle aged 3 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 just select, "cherry picked" barrels chosen by taste.

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 2006 Vintage was a gentle one; long, even, cool. As is usually the case with even numbered vintages in California, 2006 produced more feminine style wines than did 2005 or 2007. This was perfect for Meritage wines not only because they are best when they are gentle but the blends can take advantage of "sleeper" varietals that for some reason show better in a year like 2006. Cabernet Franc was one of these, so we used a lot of it in this 2006 DRX, and less Cabernet than usual to keep the wine elegant.

Élevage: Each lot was kept separate for two years and had its own barrel program. We stired the barrels occasionally, tested and tasted them regularly and nudged them by selective racking and blending within lots. After blending by taste after two years in oak, the new 2006 DRX went back in Tonnellerie Bell Air barrels, exceptional for their high aromatics, perfect for this vintage. The 2006 DRX was barrel aged for 42 months. We age our red blends longer in the barrel than any other California winery.

Impressions of the 2006 DRX start with the color, deep, dark, and brilliant. The nose opens after several swirls to channel warm chocolate over violet pedals. The taste balloons out rapidly filling the palate with gently layered flavors of 72% cocoa, with hints of blueberries, cedar, and cigar box. Waves of new flavors develop over one another gradually rising to the top of your head, seamless and incredibly silky. The finish goes on longer than you would think for such a well balanced wine. This DRX pairs well with a great variety of foods. We've had it with grilled dry rubbed Salmon, brown rice Risotto, and Porcini mushroom soup. With all this Cabernet Franc it wants to marry chocolate.

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 Bell 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

