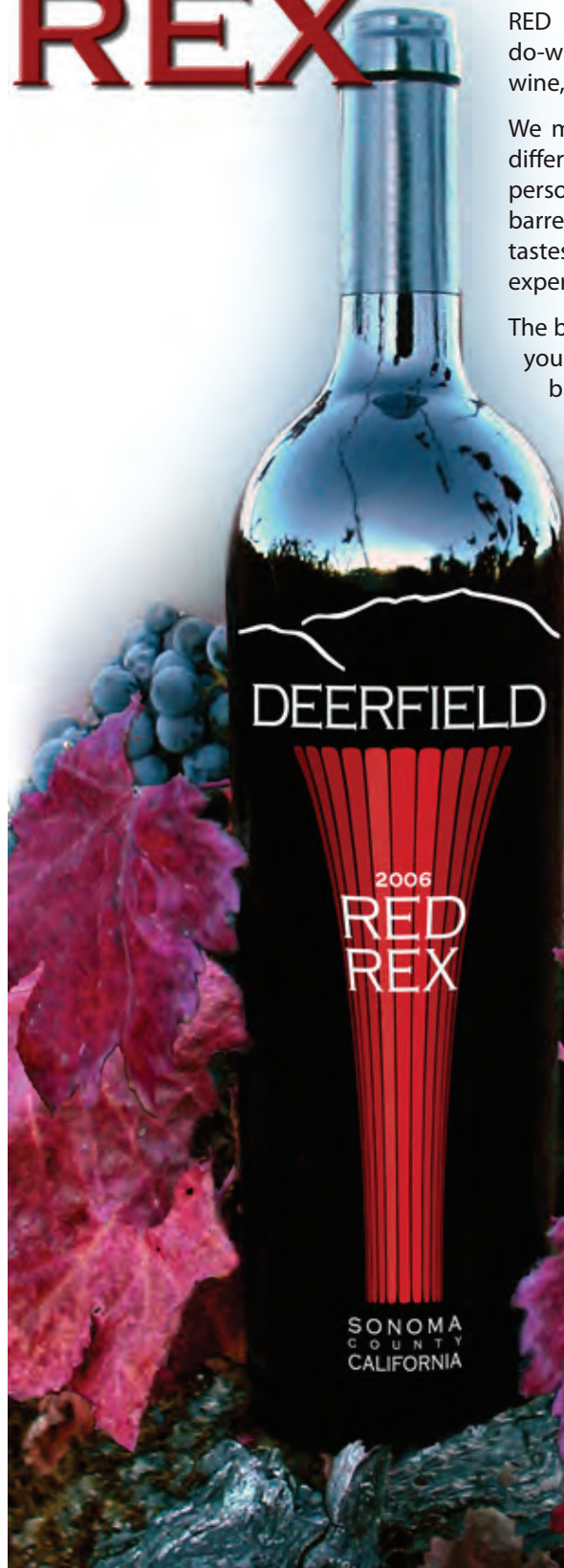


2006 RED REX



The Secret's in the Blend

Cabernet Sauvignon 40%, Syrah 23%, Merlot 19%

Sangiovese 7%, Malbec 5%, Cabernet Franc 4%, Petit Verdot 2%

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 160 separate batches of wine in 2006 from twenty nine different vineyards in Sonoma County. Each was unique, each with its own personality. Cabernet from here is different than Cabernet from there; each barrel has its own nuance, variations on a theme. We've taken this palette of tastes, noses, feel and character and woven them into a delicious experience.

The blend is constructed by taste. Not what the wine tastes like but where you taste it, each varietal focusing on a particular part of the palate. The blend will vary from vintage to vintage but the style and character remains the same.

Cabernet Sauvignon forms the broad structured backbone down the middle of the palate. Syrah takes the flavors to the bottom of the palate, grounded and rich. Merlot adds a round floral nuance and pushes the flavors forward. Sangiovese adds fruitiness pushing flavors up and forward like a cresting wave. Malbec adds flavor to the bottom rear where you taste blackberries. Cabernet Franc adds a chocolate effect, lifting, sensual and heady. Petit Verdot adds a bit of spice on the sides of the palate.

The wine is made cleanly from hand picked and triple hand sorted fruit using organic production methods. Deerfield wines are low in histamines, which means no red wine headaches. They have no active sulfite when released, meaning no allergic reactions. The 2006 Red Rex was aged over three years in the barrel, longer than any other California winery. Long barrel aging makes it extra smooth. This is long and simply delicious!

Barrel aged 38 months in both French and American oak. Bottled 3,500 cases, June 2008. Alcohol 14.5%, Residual sugar 0.12%, SO2 18 ppm at bottling, and less than 8 ppm at release. Cross flow filtered for stability and brilliance. No preservatives stabilizers or inhibitors added. Velcorin free. Seven gold medals, two best of class in national competitions over five vintages.

For more information and comments contact winemaker, Robert Rex at robert.rex@deerfieldranch.com

**DEERFIELD
RANCH WINERY**
Taste the Passion