

2014 RED REX

The Secret's in the Blend



**27% Merlot, 24% Cabernet Sauvignon, 22% Syrah, 11% Zinfandel,
10% Malbec, 4% Cabernet Franc, 2% Sangiovese**

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 2014 from 31 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 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 2014 vintage was the third excellent vintage in a row. Of the three, 12, 13, and 14, It produced the softest, most gentle, wines with great balance and fruit. We increased the Cabernet a bit, pulling from our best lots to increase body and the Zinfandel to increase the fruit. Lots with higher alcohol help drive more flavor. Then we aged it patiently for over four years in our cave. Andy Dunn, our importer in Alberta, Canada called the result, "Unbelievably good, Stupendous".

Blending by Shape. We blend according to where the taste from a particular varietal sits on the palate, in a three dimensional reference. Each varietal focuses on a particular part of your pallet. Want to know more? Check out our "Shape of Wine" Videos on our website or on UTube. On UTube just search, "Robert Rex".

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 2014 Red Rex will age gracefully for many years, but don't wait. It is delicious now.

Whole berry fermented. Aged for 42 months in 50% French and 50%

Pennsylvania Oak barrels, 15% new. We bottled 1,000 cases in January 2019

Alcohol 15.8%, Residual Sugar 1.3g/L, SO2 less than 12 ppm at release. Cross flow clarified for stability and brilliance. Velcorin free, Vegan. No GMOs, unfined.

Ingredients: Hand harvested organically and sustainably grown grapes, Native and pure stain yeast, natural enzymes, oak flavor from oak barrels, organic Sulfur dioxide (sulfur gas and oxygen), carbon dioxide, and passion.

Twelve gold medals, three best of class, three best of show in national and international competitions over 9 vintages. Consistently rated over 90 points by consumers

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Taste the Passion

