



## **2006 Redbird Canyon Red California**

### Harvest

86.7% Pinotage – Amorosa Vyd., Lodi  
13.3% Petite Sirah – Amorosa Vyd., Lodi  
Harvest date: 2 Sept. 06  
Harvest Brix: 25.5 degrees brix  
pH: 3.92  
Total Acidity: 0.58 g/100ml

### Wine

Alcohol: 14.3%  
pH: 3.75  
Total Acidity: 0.66 g./100ml  
Barrel Aging: 24 months in  
40% new French Oak  
and 60% older French Oak  
Bottling Date: 11 Sept. 08  
Cases Produced: 144

After last year's resounding success, our Redbird Canyon Red is again a unique blend of Pinotage and Petite Sirah. All are grown on the estate of Vino Con Brio at the Amorosa Vineyard.

Pinotage is a grape developed in South Africa in the 1920's. A cross between Pinot Noir and Cinsault (aka Hermitage) it was an effort to bring the characteristics of Pinot Noir to a variety that could be grown in a warmer climate. Rarely grown outside of South Africa the variety has remained in some obscurity. Vino Con Brio has the largest planting of Pinotage outside of South Africa at mere 8 acres.

From the first enticing aromas you can tell that this is not Cab or Merlot or any other familiar variety. Exotic spice (allspice and cinnamon), black pepper and hints of chocolate provide an entrance to the full jammy flavors. Rich and full bodied the wine is very supple and finishes with lingering blackberry and sweet oak. Tasting great right now this wine will add to any rich cuisine, wild game or BBQ fare and should be age gracefully for another three years.

Paul