



2008 Redbird Canyon Red California

Harvest

92.0% Pinotage – Amorosa Vyd., Lodi
8.0% Petite Sirah – Amorosa Vyd., Lodi
Harvest date: 8 Sept. 08
Harvest Brix: 26.2 degrees brix
pH: 4.02
Total Acidity: 0.66 g/100ml

Wine

Alcohol: 14.8%
pH: 3.95
Total Acidity: 0.72 g./100ml
Barrel Aging: 22 months in
60% new French Oak
and 40% older French Oak
Bottling Date: 13 July 10
Cases Produced: 160

Winemaking Notes

Our Redbird Canyon is again a unique blend of Pinotage and Petite Sirah. The 2008 is the highest percentage for Pinotage to date. 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 was one of the first to plant Pinotage in California.

Tasting Notes

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