

SUPER T-REX 2002

A Redhead in a Ferrari on a California Super Highway

Super Tuscan Style California North Coast

Sangiovese	71%
Cabernet Franc	15%
Cabernet Sauvignon	10%
Dolcetto	4%

The greatest Italian wines come from Tuscany, where wine makers added California and French techniques to produce wines known as Super Tuscan. Super T-Rex honors these wines and the Rex family's Italian heritage.

Super T-Rex is a Meritage style wine with an Italian bent. It has the forward fruitiness and lovely characteristics of a Sangiovese with the depth and complexity of a Meritage blend. Sangiovese focuses its flavor on the front of the palate, like a forward cresting wave. Cabernet Franc takes aromas and flavors to the top of the palate and into the nasal cavity where it creates a chocolate headiness. Cabernet Sauvignon gives the wine middle structure and a long finish. Dolcetto (an Italian varietal) expands into the lower sides of the palate completing an all-encompassing taste delight.

We let our grapes get fully vine ripened. It's like picking a strawberry from your own garden instead of buying them in the supermarket. We hand pick and hand sort each bunch. The winemaking techniques are gentle and meticulous, resulting in a wine with a brilliant hue, full expression of the fruit flavors, well integrated oak and layered complexity. The nose and flavor fill every corner of the palate lingering into a long finish.

The 2002 vintage was the best even-year vintage in decades. It produced elegant wines with perfect balance, reflecting the mild summer and long growing season. The vineyards from which the grapes were picked have been growing for Deerfield for years and are located in unique terroir of Sonoma, Napa and Lake Counties.

In the Tuscan style, Super T-Rex was given extra aging time in the bottle before release to allow the flavors and tannins to marry and mellow. The result is a velvety smooth wine that will pair superbly with many foods, especially Mediterranean cuisine.

Alcohol: 14%; Residual sugar: 0.0%

Barrel aged for 32 months in 80% French and 20% American oak, 35% new.

SO₂ (sulfite) at bottling: 18ppm, SO₂ at release: less than 8ppm

Unfined and cross-flow clarified for brilliance

Bottling Date: May 5, 200; Bottled: 1,500 cases

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