



R A M P A G E
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R E D W I N E B L E N D
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W I N E N O T E S

• G R A P E S O U R C I N G •

Grapes for this wine were sourced from vineyards across some of the best growing areas across California, providing the wine with rich, intriguing complexity. Grapes drawn from Lodi vineyards provide ripe berry fruit flavors, while vineyards in the North Coast, primarily the Dry Creek Valley sub-appellation in Sonoma County, provide grapes with richness and complexity. The result is a wine with exceptional finesse and structure, as well as full body and rich fruit flavors.

Grape Sourcing: 36% California, 23% San Bernabe, 20% Dry Creek Valley, 21% Lodi

• V I N T A G E •

While the 2011 growing season was challenging for growers in many areas, the Lodi region experienced outstanding growing conditions. An April frost caused shatter in some parts, reducing crop yields. The cool than normal weather extended the growing season, with most of the region's grapes harvested before the October rains, resulting in grapes with excellent flavor development and maturity. In Sonoma County, the overall harvest was lighter and later than normal, resulting in concentrated flavors and ripening of the grapes at lower sugar levels. Overall, wines from 2011 tend to display ripe fruit aromas and flavor, richness, and balanced acidity

Technical Information: 0.56 TA, 3.59 pH, 13.5% alc.

• W I N E M A K I N G •

The wine reflects an artist's palette of various varietals that each contributes a unique flavor component to the finished blend. The base of the blend is Merlot, which provides structure and depth. Some Cabernet Sauvignon for elegant structure and complexity, lingering with a little Petite Verdot for color and flavor. A dash of other varietals were chosen for their juicy, fruity flavor components and richness on the palate.

Varietal Composition: 55% Merlot, 30% Cabernet Sauvignon, 14% Petite Verdot, 1% Other

• W I N E M A K E R ' S N O T E S •

Our wine displays intriguing wild berry and plum flavors, silky tannins, richness and complexity on the palate, and spicy, smoky notes with a lingering finish. Pair with lamb chops grilled with rosemary and thyme, seasonal vegetables and polenta.