

Wofford Acres Vineyards

2009

Redbird Canyon

California

TECHNICAL DATA

Harvest

72.0% Pinotage

24.0% Petite Sirah

4.0 % Cabernet Sauvignon

Harvested: 10 Sept. 2009

Sugar: 27.0 degrees brix

Titratable acidity: 0.60 gm/100ml

pH: 3.82

Cellar

Alcohol: 14.4 %

pH: 3.80

Titratable acidity: 0.68gm/100ml

Malolactic fermentation: 100%

Barrel aging: 24 months in 25%

new French Oak and 75%

one year old French oak

Bottling Date: 27 Oct 2011

Production: 101 cases

WINEMAKING NOTES

Our Redbird Canyon Red is again a unique blend of Pinotage, Petite Sirah and Cabernet Sauvignon. The Pinotage and Petite Sirah are from Vino Con Brio at the Amorosa Vineyard and the Cabernet Sauvignon is from our own Estate 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.