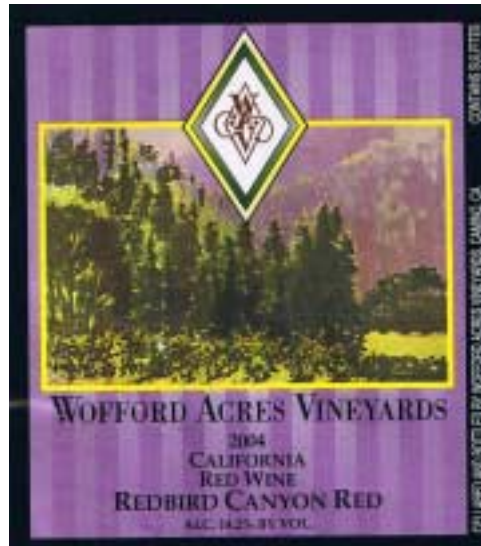




**2004 Redbird Canyon Red  
California**



Harvest

80% Pinotage - Amorosa Vyd., Lodi  
20% Petite Sirah - Amorosa Vyd., Lodi  
Harvest date: 25 August 04  
Harvest Brix: 26.3 degrees brix  
pH: 3.90  
Total Acidity: 0.53 g/100ml

Wine

Alcohol: 15.1%  
pH: 3.83  
Total Acidity: 0.65 g./100ml  
Barrel Aging: 20 months in  
60% new French Oak  
and 40% older French Oak  
Bottling Date: 8 Aug. 06  
Cases Produced: 125

This year's offering of our Redbird Canyon Red is a unique blend of Pinotage and Petite Sirah all grown on the estate of Vino Con Brio, 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, so much so that Vino Con Brio has the largest planting of Pinotage outside of South Africa at a mere 8 acres.

From the first enticing aromas you can tell that this is not Cab. Sauv., 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 age gracefully for another three years.

Paul