



## REDS 2015

I remember the original idea for REDS, way back in the early 1990s. There was a ton of interesting, odd wines on the market that no one wanted in the new age of cabernet, merlot, and other “noble” varietals. Wines like lambrusco, alicante bouschet, mataro, gamay, napa gamay, petite verdot, barbera, tempranillo, dolcetto, sangiovese, carignane, petite sirah, and so on. What they all had in common was an affinity for the warm climates of Cucamonga and Lodi. We sought out these pioneer vineyards, which had long since fallen out of commercial favor. We couldn’t resist! We tried them all!

And then there was zinfandel: all those hundreds of acres of really old, head pruned zinfandel that were being pulled out for replanting to cabernet or for shopping centers. I soon figured that if I could take a base of that fruity zinfandel and firm it up with some of those odd varietals, we would have an affordable, delicious, robust, and quite complex wine. Thus was born REDS.

The kid-in-the-candy store phase eventually morphed into a more considered plan, until we settled on zinfandel blended with petite sirah and carignane to temper its natural jamminess. Now, with the 2015 REDS, we have winnowed the blend to just carignane and petite syrah. Our 135 year old carignane vineyard (pictured above) yields a peppery, dusty wine with a restrained mulberry backbone; when blended with 20% dark berry and plum inspired petite sirah, the resulting 2015 REDS is considerably more focused and polished than its predecessors.

As always, it matches great with – as the label says – bistro, burgers, hearty pastas, and pizza!