

NADEAU

Family Vintners

2002 Rhone Varietal, Red

RVR: A blended, red dinner wine.

The **Winery**

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah. High up Peachy Canyon, the property is generally above the morning fog and usually receives about twice the rainfall seen below in Paso Robles (Elev.: 960')

The **Wine**

The opulent red wines of the southern Rhone Valley -- specifically the Chateauneuf du Pape district, inspire the Nadeau Family Vintners' **RVR** (Rhone Varietal, Red) Series of wines. The grapes for the **2002 RVR** were sourced exclusively from vineyards in the Paso Robles appellation. The **Syrah** came from vineyards on both the cool "*west-side*" of the appellation, and the warmer, breezier "*east-side.*" The **Grenache** came from our estate vines.

A combination of French oak and American oak barrel-aging has lent the **2002 RVR** lovely, soft oak tannins accompanied by somewhat aggressive toasty-oak nuances. Aromas of blackberries, gunpowder, and wild game follow through into the mouth where jammy blackberry and black-cherry flavors mingle with the oak vanillin. This is the wine for Euro-centric wine aficionados.

The **Blend**

65% Syrah
35% Grenache

The **Vital Statistics**

100% Paso Robles Appellation
100% 2002 Vintage
Finished Alcohol: 15.1% by Vol.
Harvest date: September & October, 2002

The **RVR** cuvees are all fermented (individually) in open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 5 – 7 days on their skins (depending on variety and temperature) then pressed in a small, horizontal basket-press. Racked using a nitrogen blanket and/or gravity. Aged in *Tonnellerie Demptos* barrels for 20 Months.

The 2002 Vintage yielded just 98 cases.