

NADEAU

Family Vintners

2008 RVR Rhone Varietal Red

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. Situated at the top of Peachy Canyon, the property is generally above the morning fog and usually receives considerably higher rainfall than seen below in Paso Robles.

The Wine

This full-bodied blend is comprised of Syrah, Grenache, and Mourvedre, and is inspired by the wines crafted in the Southern Rhone Valley of France.

This well-structured wine features a pleasant, round mouthfeel with dark fruit aromas and flavors. French and American oak barrel-aging has given the 2008 RVR subtle oak tannins accompanied by a variety of spice nuances. The Grenache provides the blend with a slight earthiness and pepper character, and the Syrah in the blend really pulls the full-bodied mouthfeel and dark stone fruit notes forward. The Mourvedre lends its dark color and abundant soft tannins to the finished blend. This wine will certainly benefit from several years in the cellar.

The Blend

1 Barrel Syrah
1 Barrel Grenache
2 Barrels Mourvedre

The Vital Statistics

100% Paso Robles Appellation
100% 2008 Vintage
Harvest date: September - November 2008

The three varieties were fermented individually in open-top fermentors with commercial (proprietary) yeast. These grapes were fermented for 5 – 7 days on their skins then pressed in a small, horizontal basket-press. Racked using only a nitrogen blanket and/or gravity. Aged in American and French Oak Barrels for nearly 30 months.

The 2008 Vintage yielded just 89 cases.