

NADEAU

Family Vintners

2001 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 **2001 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 vineyards on the "*Estrella Bench*" (the alluvial plain just east of Paso Robles) and our estate vines.

A combination of French oak and American oak barrel-aging has lent the **2001 RVR** lovely, soft oak tannins accompanied by subtle 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.

The **Blend**

60% Syrah
40% Grenache

The **Vital Statistics**

100% Paso Robles Appellation
100% 2000 Vintage
Harvest date: September & October, 2001

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 19 Months.

The 2001 Vintage yielded just 200 cases.