



## 2007 THE DEVIL & THE DEEP BLUE SEA PROPRIETARY RED WINE

### WINEMAKER NOTES

These combinations of Syrah, Cabernet and Grenache really work for me (and a little Viognier in just about anything seems like a good thing – like food and salt)..

Again, 2007 is showing to evolve very slowly and so we've left this one in barrel for 10 months longer than it's 'sort-of-sibling', the 2006 Infidels. The ratios here are different and the blend consists of essentially three lots that were co-fermented (Syrah-Cabernet; Grenache-Syrah; and of course Syrah with Viognier) – something that I am doing more of with each vintage.

- Matthias Pippig, Winemaker

### REVIEWS

95 points - Wine Enthusiast Magazine

94 points – Rhone Report

92 points – Wine Spectator

*“Combines intensity with subtlety and finesse, starting with a mix of blueberry, graphite and mineral character with dusty, cedary, mineral notes. Full-bodied, ending with a return to the dark berry mix theme. Syrah, Cabernet Sauvignon, Grenache and Viog-nier. Drink now through 2020.”*

89 - 92 points - Wine Advocate

*“The 2007 The Devil in the Deep Blue Sea (15.3% natural alcohol) is composed of 64% Syrah, 19% Cabernet Sauvignon, 15% Grenache, and 2% Viognier, also from five vineyards. Creme de cassis, licorice, graphite, and tobacco leaf characteristics are accompanied by sweet tannins, but this wine is somewhat monolithic, and has yet to reveal its true potential. Its richness, concentration, depth, and weightiness all suggest something quite special should emerge, but it needs two or more years of bottle age. It should evolve for 10+ years.”*

– Robert Parker



### WINE STATISTICS

Varietals	Cabernet Sauvignon (19%) Syrah (64%) Grenache (15%) Viognier (2%)
Vineyards	Grassini, Cabernet Sauvignon, clone 6 (19%) Los Tres Burros, Syrah, clone 877 (49%) Grassini, Syrah clone 174 (15%) Thompson, Grenache Alban-2 clone (15%)I McGinley, Viognier clone 1 (2%)I
Harvest Dates	September 20, October 6 & 25
Yields	0.9-1.45 tons/acre; 0.75-2.1 lbs/vine
Brix (at harvest)	25.6 – 26.8
Alcohol	15.3%
pH	3.76-3.8 / 3.73 (at harvest/final)
Time on skins	17-20 days (fermentations 7-9 days)
Barrels / Coopers	84% New, 16% seasoned various French Coopers and toast levels
Barrel Aging	32 months
Rackings	3 (including blend assembly)
Filtering / Fining	None
Blend Assembled	January '09
Bottled	September 2010
Production	280 six-pack cases
Release Date	Fall 2010
Suggested Retail Price	\$75