

Daniel Gehrs Wines

DELIRIO

SANTA BARBARA COUNTY



Wine Profile

VINTAGE: 2005

ORIGIN: Santa Barbara County

HARVEST: Month of October

FERMENTATION: Open top 1½ ton fermenters. 3-4 punch down daily. Pressed at an average of 9 days on the skins.

AGING: 60 gallon French and American oak barrels for two years.

VARIETAL COMPOSITION: 54% Sangiovese, 36% Cabernet Sauvignon, 5% Cabernet Franc, 5% Merlot

Tasting Notes

What is Delirio? The straight answer is that it's a blend – of the Italian variety Sangiovese together with the red Bordeaux stars Cabernet Sauvignon, Cabernet Franc and Merlot. Something for everyone.... In the world of wine it's a *Super Tuscan*, so named because when such blends were first made in Tuscany the DOAC laws ruled that such a blend could not exist – or co-exist with the approved Tuscan varieties used for the production of the ubiquitous Chianti wines of the straw covered *fiasco* fame.

I started making wines from Italian varietals as long ago as 1997 and over the course of the ensuing years I have come to have a genuine fondness for this genre. They're great with Italian foods, of course, and with many other boldly flavored dishes as well, even a BBQ steak! Sangiovese typically has more natural acidity than most French or California wines giving it a zestiness that others lack. It has a strawberry-like aroma which together with an earthy, damp forest floor aspect that add up to interest and complexity; always a good thing for me! Good Sangiovese isn't, for the most part, too hard or tannic either which perhaps opened the door back in the '60's, when these blends first started to appear under a simple "vino di tavola" appellation, to the addition of the more structured Bordeaux varieties, especially Cabernet Sauvignon. Those high-end wines were a hit and have been produced ever since. And now we have them in California, too.

I blended in all three of the major Bordeaux varietals because the more I blended the better it got. I finally had to stop and here it is. Wild strawberry and earthiness (Sangiovese), Blackberry and currant (Cabernet Sauvignon), a blueberry perfume (Cabernet Franc), and smooth, black cherry (Merlot). It has a year in the bottle at release because, honestly, it took so long to get together with "doing" the label and then actually getting it approved by the Feds. Fortunately, the wine was bottled at the "right time" for the wine which was Feb. of 2008 and now here we are almost Feb. of 2009. I hope you'll drink it "happily" if not "deliriously"!

— DRG 12/07

Technical Data

ALCOHOL: 14.2%

WINE PH: 3.72

WINE ACIDITY: .64

RESIDUAL SUGAR: 0.04%

CASES PRODUCED: 204

UPC: 7 60919 81908 6

Awards

SILVER: 2009 Santa Barbara County Fair

SILVER: 2009 San Diego Wine Competition

SILVER: 2009 Riverside International Wine Competition