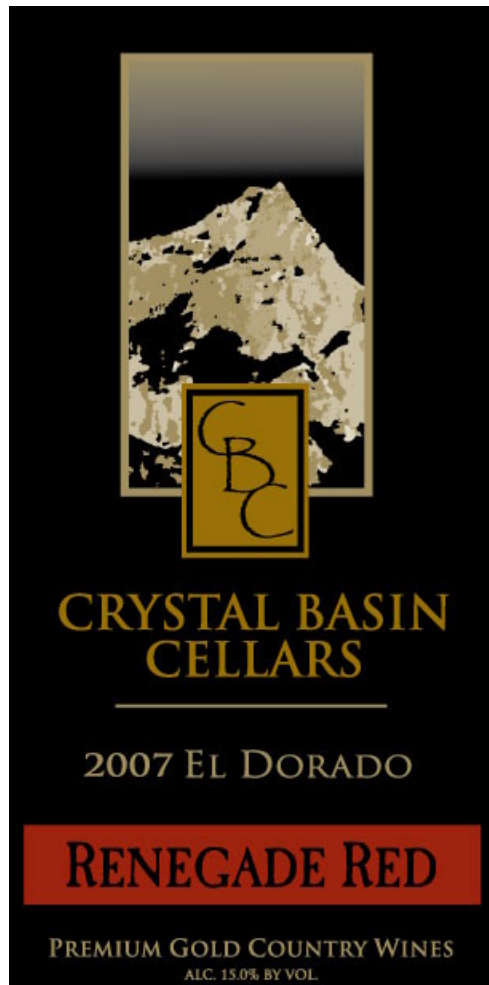


The Renegade Series



2007 Renegade Red El Dorado County

Varietals and Sources:

10% Syrah – Sumu-Kaw Vineyard
 20% Mourvedre – Fodhla Vineyard
 20% Grenache – David Girard Vineyards
 30% Zinfandel – Perry Creek Vineyard
 10% Merlot – Gold Hill Vineyard
 10% Cabernet Sauvignon – Gold Hill Vineyard

Harvest Date: began September 30, 2007

Brix at Harvest: 26

Time in Barrel: 18 months

Type of Oak: Neutral French & American

Alcohol: 14.9%

Bottled: April 9, 2009

Production: 234 cases

Winemaker's Notes: Renegade Red has always been one of Crystal Basin Cellars more interesting wines, combining the flavors and characteristics of different grape varieties and regions to create a greater whole, a la Gestalt theory. It, like us is a natural rule breaker and is a different blend each year. The grapes came from long-time Crystal Basin Cellars sources from 5 vineyards; all in El Dorado County. Each variety was hand-harvested, fermented in small open-top vessels, pressed lightly and aged separately in new and used oak barrels. Blending trials were held to experiment with different approaches to the final blend. Once the final composition of the blend was determined the wines were blended together, then bottled unfinned and unfiltered. Zinfandel added a unique quality to this wine, where the best elements of the individual components are drawn out and knitted together. The Grenache adds a deep, brooding and lingering strawberry fruit element to the wine, the Cabernet adds backbone, Merlot adds depth, Mourvedre contributes fruit and dustiness, Syrah provides smoky and pepper flavors, all topped with a hint of oak.

Crystal Basin Cellars

Opulent Wines from El Dorado

Renegade Red is perfectly enjoyable upon release but will improve for up to 36 months.