



2002 Lano Rouge San Luis Obispo County

I got the idea of making a Burgundy blend a few years ago and after much tasting and toying, Lano Rouge was born. The name, Lano (Lane-o), was my nickname as a child (and still is to my family) and the Rouge speaks for itself. The wine is a proprietary blend of Pinot Noir, Syrah, and Valdigue. As with a truly great blend, this trio combined is more showy than any of its components alone. The Pinot Noir is from Bien Nacido Vineyards in Santa Barbara Co. and the Syrah and Valdigue are from French Camp Vineyards in San Luis Obispo Co. As with all of my wines, you can drink this one easily with or without food.

I gently crushed the grapes into 4' by 4' by 4' open top fermenters, avoiding the harsh wood tannins from stems. The juice was fermented with Ausmanhausen yeast to retain the fruity components. Punch down routines were performed to maximize the delicate flavors and subtle, elegant nuances of the grapes without extracting the more coarse, alcohol soluble components. The wine spent 12 months in a blend of various French oak barrels. I used about 30% new wood to obtain a trace taste without overshadowing the fruit. The wine is unfinned and gently filtered for clarity. It may throw sediment over time.

Brown sugar and raspberries swirl with floral notes of rose petals and the sweet smell of watermelon. The mouth follows this path into a denser fruit with black pepper and licorice. The wine finishes long with firm but refined tannins and polished, dark fruit flavors. Just when you think the flavor ride has stopped, you get a lingering hint of the watermelon again. The range of the Lano Rouge will make this wine a true crowd pleaser. It is the perfect wine for that mixed dinner party. It will make your wine geek friends happy and Aunty Em from Kansas will be amazed that she has finally found a wine she likes. As a side bar...this wine is a great treat for summer. Serve it chilled, it's wonderful right from the cooler.

Back Label: Take time for your fantasies

Cases Produced: 487

Harvest Date: 9/3 and 9/10/02

Numbers @ Harvest: 25.1 & 24.3 Brix

Wine Numbers: 14.3% Alc. 3.67 pH No R.S.