



2013 50 Shades of Red

Guadalupe Valley, Baja California, Mexico

The Wine:

This wine was first concocted in 2012 as a second thought after Sitara created her signature Mourvèdre/Syrah blend. She began with locally harvested Grenache Noir and added Syrah and Mourvèdre, with just a splash of Cabernet Sauvignon and Tempranillo till she achieved what she considered a happy, eminently quaffable wine. The wine was an unexpected hit and she has found herself recreating this young, supple and friendly wine every subsequent vintage using Grenache as the cornerstone, and blending in whatever happens to be on hand. 50 Shades of Red expresses Sitara's love of all things irreverent and her playful approach to winemaking.

In Wine We Lust:

The winemaker, Sitara, locally known as "Baja Valley Girl," has been making wine in the Guadalupe Valley since 2012. She began by making wine on her back porch, using a spare bedroom to age the wines in barrel, and selling the wine from her front porch tasting bar. All of the wines produced by Sitara are lovingly crafted, friendly and approachable.

Tasting Notes:

Color: Garnet.

Aromas: Sweet red fruit, baking spices, dried herbs, leather and tobacco with a decidedly balsamic underlay.

Flavors and Textures: A lighter styled wine, yet one with fine acids, nice slightly powdery tannins and good mineral-laden fruit. Offering up good solid intensity of juicy red fruit. The finish is tight and shows the wine's balanced and firm structure with good, lightly jammy cranberry fruit persistence outlasting the tannins and just a hint of alcohol on the finale.

Food Pairing: Mild curry such as rogan josh. Classic French bistro dishes such as rabbit and hearty Spanish or Portuguese country cooking. British pub classics like sausage and mash, shepherd's pie and steak and kidney pie.

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