

SYRAH (*Sur-RAH; also known as Shiraz*) is the most planted Rhône varietal in California. Its aromas are of smoke, bacon fat, black fruit and crushed rock, with flavors of blueberry, blackberry, black olive and spice, full body and substantial tannin.

> **PETITE SIRAH** (*Puh-TEAT Sur-RAH*) is a cross between the two grapes Syrah and Peloursin, developed in France in 1880 by Dr. Francois Durif. It produces a wine dark in color (blue-red hues) with great extraction and big tannins that will reward those with the patience to cellar.

GRENACHE (*Gruh-NOSH*) is the world's second most planted wine grape and makes wines with aromas of red fruits, licorice and black pepper, flavors of cherry and spice, good acids and lush texture.

> **CARIGNANE** (*Care-een-YAHN*) produces wines high in acidity, color and tannin, and is best in old vineyards where it is often found interplanted with Petit Sirah and Zinfandel.

MOURVEDRE (*More-VEHD-ruh*) is the latest-ripening Rhône varietal and has aromas of red fruit, chocolate, leather and earth, flavors of plum, currant and spice. Wines with Mourvèdre age gracefully to flavors of truffles and game.

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CINSAUT *(San-soh)* tends to be low in tannin, and is often added to blends to add a spicy component. It is particularly well suited to the production of rosé , and produces wines that are aromatic and fruity.

COUNOISE (*COON-wahz*) brings bright brambly fruit, good acids, sweet spice and soft tannins to southern Rhône blends.







