

where	what	when	sugg. retail
INDIA	RED	WEEKLY	PLEASE INQUIRE

**GOOD EARTH WINERY
BRIO SHIRAZ 2009**



*Shiraz is not just a beautiful
Bollywood star anymore!*

conceptual doppelgänger



The vagaries of Chai crafting are myriad, as are the ways to coax the wonders of the Shiraz grape. Depending on a master's understanding of the harmonics

between ingredients, Chai can be anywhere along a loose curve from sweet to spicy, though most fall somewhere left of center. Do not be lulled into complacency by the commonality of a thing: there are always superior versions reflecting a deep love of craft.

Winemaker Dr. Rajesh Rasal

Region Nashik Valley, India

Age of Vines Approx. 10 years old

Soil Goldridge loam soil with large amounts of clay

Grapes 100% Shiraz

Producer To those who haven't been paying attention, they might frown when they hear the two words "Indian Wine." However, now is the time to start paying attention since Indian wine has recently made some major advances. Although India has been growing wine for centuries and has surprisingly good growing conditions, several obstacles such as religious, legal and societal restrictions have prevented full blown advancement. Recognizing the potential, several entrepreneurs have started to put the effort into making high quality wine in India. Good Earth Winery are the frontrunners, as their goal is not to mass produce, but rather make really good wine in the land they love and believe in. Good Earth Winery's winemaker, Dr. Rajesh Rasal is the first Indian ever to be awarded the Doctor of Philosophy in Oenology by an Indian university. He is passionate about winemaking and believes 80 to 90 percent of what makes good wine starts in the vineyard. The Nashik Valley is the preferred growing region in India with its high elevations, cooler microclimate and well drained soils. Technically, this area is located in the Northern Hemisphere but has a monsoon climate and therefore the vines produce grapes twice a year. In October, monsoon affected grapes are discarded due to their lack of flavor. In March the second round of desirable grows and harvest is initiated soon after. We firmly believe that Good Earth Winery will change any old notions you may have about Indian Wine and will end the age old dilemma of what to drink with Indian food! Brio is a musical term meaning vigor or vivacity.

Viti/Vini Manual Harvest. Cow manure used as fertilizer. Low yields. Careful viticulture techniques are required due to unique challenges with humidity and rainfall patterns. Chemicals and sulfur are used as minimally as possible. Harvest occurs in the early morning prior to daytime heat. Post harvest, cold grapes are hand selected and fermented at a controlled low temperature. The wine is then aged in French oak barrels for one year.