

where	what	when	sugg. retail
INDIA	RED	WEEKLY	PLEASE INQUIRE

**GOOD EARTH WINERY  
BASSO CABERNET  
SAUVIGNON 2009**



*New palate pleasure pre-empted only by ignorance.*

**conceptual doppelgänger**



Every region of India has a favored blend of spices that is common to a great many of their most popular dishes. Whether it be Garam or Goda

masala, the mix itself is a fragrant assemblage of the regions tenor – an instant olfactory divining rod the points directly at a region's happy soul. It starts at the nose, goes through the heart and then to the mouth and on down the line, leaving an impression all the way. To know it, is to like it.

**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% Cabernet Sauvignon

**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! Basso is a musical term meaning a singer who has a deep and resonant voice.

**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.