

# RIGAMAROLE RED !

Why is it always such a **RIGAMAROLE** to simply find a great drinking **RED**?

The puzzling complexity of terroir, oak ageing, vintages and those ridiculous descriptors is just too much.

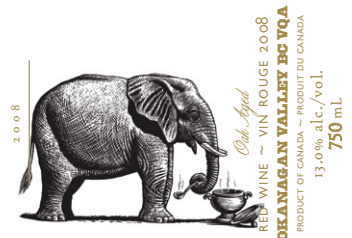
The solution is simple! Try this full bodied Okanagan red. It's a fabulous mix of Gamay, Pinot Noir and Merlot. A simply delicious combination of fruit and perfect balance. Problem Solved!

There are better things for you to preoccupy your mind with. Spend your time contemplating some of nature's most bizarre creatures. The Gibra, The Dancing Rhino and the hummingbird soup eating Elephant.

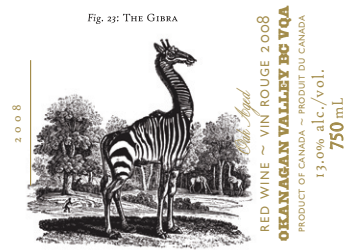
2008 Vintage  
Okanagan Valley BC VQA  
13.0% alc./vol.  
R.S. 9.6 g/l | T.A. 5.9 g/l  
750 mL | Stelvin Closure  
Aged in American oak for 5 months.  
Harvested: October 2009  
Vineyards: Kelowna, Oliver, Osoyoos & Naramata

[www.artisanwineco.ca](http://www.artisanwineco.ca)

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Why is it always such a **RIGAMAROLE** to simply find a great drinking **RED**? The puzzling complexity of terroir, oak ageing, vintages and those ridiculous descriptors is just too much. Save that mental energy for **WONDERING HOW THE ZEBRA MANAGED TO MATE WITH THE GIRAFFE TO MAKE...THE GIBRA.**



Why is it always such a **RIGAMAROLE** to simply find a great drinking **RED**? The puzzling complexity of terroir, oak ageing, vintages and those ridiculous descriptors is just too much. Save that mental energy for **WORKING OUT THE DANCE ROUTINE OF THE BLACK RHINO...**

