



Vintage: 2005

Variety: 70% Syrah, 15% Grenache, 15% Mourvedre

Designation: MORPHEUS

Cases produced - 330

Winery SRP – \$34

General Statement –

The inky ruby purple Morpheus begins with the aroma of blackberry jam, cassis and fresh wildflowers. It continues with a rich mouth feel full of plumb, lavender and dark chocolate finishing with dark berry, cedar, clove and sweet vanilla.

Source of the Fruit –

Starr Ranch – Syrah

Halter Ranch – Mourvedre

Terra Bella Vineyards – Grenache

Winemaking Notes –

- Fermentation – When the fruit is brought in it is gently destemmed into small open top fermenters. The berries are then allowed to cold soak for 2-5 days before being inoculated with yeast. Once the fermentation begins the cap is gently punched down by hand or the juice is “pumped over” using gravity. The fermentation lasts between 5 to 15 days. After the free run is drained down into barrels the must is then gently pressed directly into separate barrels.
- Alcohol – 15.9%

Barrel Aging – Aged 19 months in a mix of new and neutral French, American, and Hungarian oak

Date Bottled – 5/1/2007

Date Released – 5/1/2008

Awards and Accolades –

2005 Kaleidos Morpheus Proprietary Red

A Proprietary Blend Dry Red Table wine from Paso Robles, California, USA,

Review by [Robert Parker](#)

WA #, #172 (Aug 2007)

Rating: **(90-92)**

Drink 2007 - 2014

Cost: \$34

The full-bodied 2005 Morpheus Proprietary Red, a blend of 70% Syrah, 15% Grenache, and 15% Mourvedre, boasts an inky/ruby/purple color as well as a sweet bouquet of charcoal, blackberries, cassis, and acacia flowers. Ripe, broad, savory, stunningly rich, and well-proportioned, with low acidity and ripe tannin, it should be consumed over the next 6-7 years. Tel. and Fax (805) 226-0828

2005 Kaleidos Morpheus Rhône Red Blend

Wine Enthusiast Rating: **92**

One of the best Paso Rhône blends of the vintage. It's bone dry and sturdy in tannins, offering complex and interesting flavors of black pepper, blackberries, black currants and cedar, with an edge of sweet leather and bacon. Best now for its youthful power and flair. - [S.H.](#) (10/15/2009) - 92