
2005 ReZerve® Primitivo

Winemaker Notes

PRIMITIVO

Big, rich and full bodied; with toasty, jammy aromas and forward fruity flavors. Genetically related to the Zinfandel, but strikingly different in balance and intensity. Made with Organically Grown Grapes.

GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
CERTIFIED ORGANIC BY: CCOF
www.sobonwine.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CONTAINS SULFITES 0 88338 33972 6



DESCRIPTION

The Primitivo grape has been proven to be a genetic match to Zinfandel. It has been classified as a separate clone of Zinfandel by U C Davis; but separate variety by the TTB. The vines and grape clusters are morphologically different than Zinfandel, and can easily be distinguished in the vineyard. The grape, and resulting wine shows many similarities to Zinfandel, and many differences, with enough subtle complexities to warrant this varietal bottling.

FOOD PAIRING Serve with leg of lamb, or pasta with spicy sauces.

SPECIFICATIONS 100% Primitivo

Fermentation: 12 days, max temp 79°, Fermirouge yeast, Aged 13 months in French and American oak, 1 and 2 years old.

Total Acid: 5.9 gm/l
pH: 3.65
Alcohol: 15.2%

BOTTLED DATE May 8, 2007 – 351 cases, 750 ml

RELEASE DATE July 2, 2007