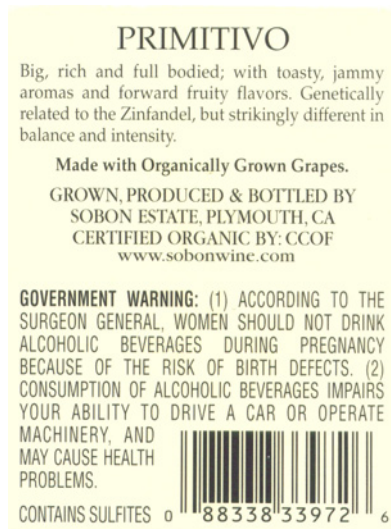

2006 ReZerve® Primitivo

Winemaker Notes



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 96% Primitivo
 4% Petite Syrah

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: 15.0%

BOTTLED DATE May 12, 2008 – 313 cases, 750 ml

RELEASE DATE July 2, 2008

PRICE \$24.00