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# 2009 ReZerve® Primitivo Winemaker Notes

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## 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.

Sustainably Grown - Solar Powered

GROWN, PRODUCED & BOTTLED BY  
SOBON ESTATE, PLYMOUTH, CA  
[www.sobonwine.com](http://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.



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### 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 UC Davis; but a 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

80% Primitivo      20% Zinfandel

Fermentation: 11 days, max temp 79°, Fermirouge yeast, Aged 14 months in French and American oak, 1 and 2 years old.

Residual Sugar	0.7
Total Acid:	6.6 gm/l
pH:	3.68
Alcohol:	14.9%

### BOTTLED DATE

February 24, 2011 - 808 cases, 750ml

### RELEASE DATE

April 4, 2011