
2013 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.

Sustainably Grown - Solar Powered

GROWN, PRODUCED & BOTTLED BY
SOBON ESTATE, PLYMOUTH, CA
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



SOBON ESTATE

REZERVE®

2013

Amador County

PRIMITIVO

ALCOHOL 15.2% BY VOL.

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

96% Primitivo 4% Syrah

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

Residual Sugar	0.04%
Total Acid:	6.1 gm/l
pH:	3.7
Alcohol:	15.4%

BOTTLED DATE

March 3,4, 2015 - 1259 cases, 750ml

RELEASE DATE

May 1, 2015