
2014 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.



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DESCRIPTION Originally planted in the early 90's on well-drained bench land, this dry farmed, sustainably grown block is now producing some of the most flavorful high quality fruit on the entire estate. Primitivo is the Italian clone of Zinfandel, and delivers a wine leaning more in the direction of rich plum-like flavors rather than blackberry. A full bodied wine of great richness and depth with a ripe mouth-filling viscous structure, yet possessing a smooth almost feminine silkiness that belies its bold character. Heady aromatics give way to a lush warm finish that make this wine the ideal complement to the most savory and heartiest fare; braised short ribs, duck confit and beef tournedos.

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

SPECIFICATIONS 95% Primitivo 5% Petite Sirah
Fermentation: 11 days, max temp 79°, Rhone yeast selection
Aged 24 months in French and American oak, 1 and 2 years old.

Total Acid:	6.1 gm/l
pH:	3.78
Alcohol:	15.0%

BOTTLED DATE December 12, 2016 - 487 cases, 750ml

RELEASE DATE January 1, 2017