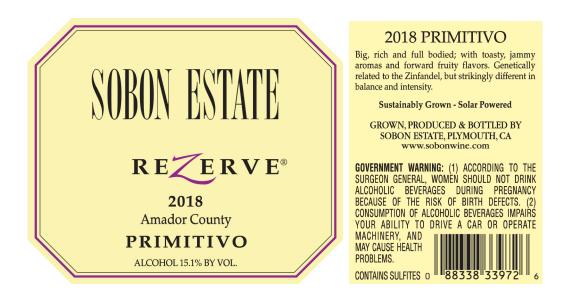
2018 ReZerve® Primitivo Winemaker Notes



- **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, and a smooth almost feminine silkiness that belies its bold character. Heady aromatics give way to a lush warm finish that makes this wine the ideal complement to the most savory and heartiest fare.
- **FOOD PAIRING** Serve with leg of lamb, braised short ribs, duck confit and beef tournedos, or pasta with spicy sauces.
- **SPECIFICATIONS** Fermentation: 11 days, max temp 79°, Rhone yeast selection Aged 18 months in French and American oak, 1 and 2 years old.

Total Acid:	5.6 gm/l
pH:	3.65
Alcohol:	15.1%

<u>BOTTLED DATE</u> June 12, 2020 – 1,356 cases, 750ml

<u>RELEASE DATE</u> October 1, 2020