



SOBON ESTATE
WINERY & MUSEUM

2022 REZERVE® PRIMITIVO

Primitivo

AWARDS

91pts, Exceptional | Oct 2025 *Tasting.com/BTI*

Silver | 2025 *Calaveras County Fair Wine Competition*

VINEYARD HISTORY

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.

WINEMAKERS NOTES

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 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. Aged 18 mo in 25% French and 25% American Oak and 2 yrs in old 50% American Oak.

PAIRINGS

Serve with leg of lamb, braised short ribs, duck confit and beef tournedos, or pasta with spicy sauces.

TOTAL ACID 8.5 gm/l

ALCOHOL 15%

PH 3.8

CASES MADE 2110

BOTTLE DATE 08.23.24

RELEASE DATE 11.28.24



SOBON WINE COMPANY, LLC

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