

## 2007 Primitivo

### Technical Notes

Fruit Source: Agate Ridge Vineyard Estate Blocks 37-40

Vine data: Clones 05 & 03 on 101-14 & 3309 rootstocks.

Harvest Date: 3 October 2007

Chemistry at Harvest: 22.0 Brix, 3.95 pH, 5.5 g/L TA

Vinification: Destemmed into 1.5-ton open-top fermenters, Cold Soaked for 5 days at 59F then fermented with yeast strain BM45. 14 days skin contact time.

Cooperage: Aged 17 months in French and American oak (30% new)

Bottled: 26 March 2009

Chemistry at Bottling: 13.5% Alcohol, 3.57 pH, 6.4 g/L TA.

Production: 203 cases.

### Tasting Notes

Our 2007 Primitivo is a bright, racy wine with vivid fruit aromas of currant, cherry, and blueberry with notes of clove and cinnamon. Spicy pepper, ripe currant, and black cherry flavors are complemented by rich and integrated oak while layers of fine, ripe tannins linger on the finish. The wine is done in a distinctly Old World style that lends itself to a wide array of food pairings, but we suggest grilled marinated flank steak with roasted peppers and onions in thyme-rosemary vinaigrette.