

2010 Envolve Sonoma County Old Vine Primitivo



Harvest Date	Oct. 18 th -19 th 2010
Bottling Date	May 16 th 2012
Release Date	June 15 th 2012
pH	3.73
Total Acid	5.3%
Alcohol	15.5%
Oak	French
Oak Age	18 Months New & Used
Production	206 Cases

Tasting Notes:

On the nose this wine is seductive and bright with notes of cherry, raspberry, vanilla and anise with slight undertones of oak and spice. Unlike many Primitivo's, this wine is not jammy as it results in a smooth and enjoyable finish. The tannins are soft and subtle and it finishes very long and clean. This wine is a perfect BBQ wine and pairs perfectly with grilled meats, grilled vegetables and spicy ribs.

Accolades:

89 pts – Wilfred Wong, *Cellar Master*

88 pts – *Wine Enthusiast*

BRONZE - *San Francisco Chronicle Wine Competition*

Vineyard Notes:

Primitivo is an Italian varietal, almost identical to Zinfandel and was introduced to Sonoma by Count Agoston Haraszthy in the mid-1800's. Our 2010 Primitivo was organically grown from two Sonoma County hillside vineyards with rich, rocky volcanic soils. Both vineyards being over 35 years old and now struggle to produce more than 2 tons an acre. This, however, is a good thing because the grapes that we do get are very concentrated in flavor and in depth.



Winemaker Notes:

This wine was de-stemmed and whole berry fermented in stainless steel tanks, where we gently worked the fruit to preserve its natural acidity and to keep this wine from becoming too jammy. Once it was done with fermentation, we pressed the juice into French Oak barrels, both new and used, where it aged for 18 months.

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Suggested Retail Price: \$35.00