



PRIMITIVO

MORINE RANCH, LAKE COUNTY
2006

Harvest Date:	September 14
Brix at Harvest:	24.2
pH:	3.73
Titrateable Acidity:	.65g/100ml
Residual Sugar by weight:	.30%
Alcohol:	14.5%
Release Date:	February, 2008
UPC:	899165001102

Vineyards

Jacuzzi Family Vineyards' Primitivo comes from the Morine Ranch vineyard in Lake County. This region is known for producing some of the finest Primitivo in California. The grapevines are planted in porous volcanic rock on a steep hillside.

Fermentation and Aging

Primitivo is handpicked and de-stemmed without crushing the berries. This is very gentle process minimizes the pick-up of bitter components from the skins and seeds. Grapes, with seeds and skins mostly intact, are pumped to one of our temperature controlled stainless steel fermenting tanks and are inoculated with a pure strain of wine yeast. As fermentation progresses, the bright, crisp flavors of this varietal begin to emerge. The fermentation tank is tasted daily and once the desired tannin level is achieved the wine is "pressed" off the skins in our low-pressure "tank presses". The wine, now free of skins and seeds, is settled and then racked to American Oak (approximately 30% is new) for nine months.

Winemakers Comments

The wine is deep ruby red in color with concentrated cherry character and truffle and roasted coffee nuances. Gentle aging for nine months in French and American oak contributes to the rich velvety mouth feel. Try it with roast duck or grilled spicy Italian sausage.

JACUZZI
FAMILY VINEYARDS



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