



2006 Primitivo *Lake County*

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Tasting Notes

Fragrances of ripe blackberry, plum, bramble and smoke strike imposing figures of strength before flavors of blackberry, cassis, mocha and vanilla gratify the taste buds. With a soft mouthfeel, smooth texture, supple tannins and lively acidity, this full-bodied wine finishes with sweet dark fruit, toasted oak and dried herbs.

Vineyards

Amber Knolls Vineyard
Red Hills AVA, Lake County

Overview

Clear Lake, the largest natural freshwater lake in California, is the heart and soul of the Lake County wine region. Several mountain ranges removed from the Pacific Ocean, Lake County is warmer and dryer than the neighboring counties of Sonoma or Napa.

The Red Hills district is located entirely within the Clear Lake AVA, a region that completely surrounds Clear Lake. Situated at the foot of the dormant volcano Mount Konocti, the rolling terrain of the Red Hills strikes a dramatic contrast to the wider valleys and higher elevations of neighboring wine regions.

Grapes were harvested from Amber Knolls Vineyard where 2,200-foot elevations, signature red volcanic soils, and a warm dry climate provide textbook growing conditions for primitivo. Two acres of Primitivo Clone 1A were planted in 2002 on 110R and 140R rootstocks, yielding about five tons per acre.

Wine Analysis

VARIETAL CONTENT:	85% primitivo 15% petite sirah
FINISHED ALCOHOL:	15.3%
TOTAL ACIDITY:	0.58mg per 100ml
pH:	3.68
RELEASE DATE:	September 2009

Winemaking

- Hand harvested September 14, 2006 in small bins
- Three days of cold soaking to enhance the color and aromatics
- Ten days of fermentation in half-ton, open-top bins
- The must was punched down three times daily for maximum flavor extraction
- Aged for 32 months in small French oak barrels (30% new)
- Blended with petite sirah for added complexity
- Bottled unfiltered to preserve the varietal integrity