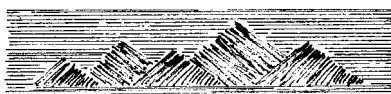


Spann Vineyards



Primitivo, Sonoma Valley 2014 “Five Barrels”

Blend: 100% Primitivo

Alcohol: 13.9%

Fermentation: Fermented in open top bins, hand punched-down twice daily. Full malolactic fermentation for both varietals was completed in 59 gallon oak barrels. These were aged separately and blended just before bottling.

Barrel Aging: Aged 30 months in “neutral” French oak barrels varying in age from four to eight years old.

Residual Sugar: Dry

Cases Produced: 90

Winemaker: Betsy Spann

Winemakers Notes:

Primitivo is a close cousin of Zinfandel that expresses the ripe blackberry aroma and taste one expects from Zinfandel but in a more elegant manner. This is a fruit-forward, early maturing wine that will be best during the first five years from the vintage date while the fruit is fresh and vibrant. Ideal food matches for this is salmon or any dishes with tomato sauce or other a heavy tomato influence.