

# SANTA BARBARA WINERY

## 2006 NEGRETTE

Attention Joughin Vineyard Negrette fans and interested bystanders! This is the last vintage of Negrette to be produced as Mr. Joughin tired of seeing his labors not be rewarded by fruit. Truth be told, we are also big fans of the delicious dark berry character found in this wine, but with misfortune ranging from extreme deer predation to frost susceptibly we could not fault the decision to yank these particular vines.

Negrette traces its origins to the warm climate area north of Toulouse in southwestern France where it is known for its dark color and fragrant berry aroma and flavor. The warmer climate around Los Olivos combined with a relatively long growing season yields a Negrette with interesting flavor and a touch more complexity than one usually finds with this grape.

Bruce made 12 barrels of this wine utilizing a mix of American and Hungarian oak of which 25% was new Hungarian barrels. The barrel aging added a little spice and body to further compliment food. Another easy wine to pair with washed rind cheeses; it would also be a good choice for hearty Mexican cuisine or Bistro style fare. Paring with food is highly recommended to cut the firm acid, bottle aging will most likely be rewarded in 2011.



### HARVEST

Date: November 4, 2006

Vineyard: 100% Joughin Vineyard

Sugar: 25.2° Brix

Production: 289 cases  
Sugg. Retail Price: \$24.00

### WINE

Barrels: 12 Barrels, 25% new oak  
Hungarian and American Oak.

Total Acid: .71  
pH: 3.41  
Alcohol: 14.9%  
Sugar: Dry

Date Bottled: May 15, 2008

