

SANTA BARBARA WINERY

2005 NEGRETTE

The 2005 vintage Negrette from Andrew Joughin's vineyard near Los Olivos is a welcome sight after growing conditions precluded a 2004 vintage from Mr. Joughin's central Santa Ynez Valley vineyard. A very uncommon varietal in California; we have yet to see another winery bottle this varietal.

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. Winemaker Bruce McGuire sums up this wine with a two word description, "very berry".

Bruce made 12 barrels of this wine utilizing a mix of American and Hungarian oak of which 30% were new 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 probably be rewarded in 2010.



HARVEST

Dates: October 14, 2005

Vineyards: 100% Joughin Vineyard

Sugar: 25.3° Brix

Production: 299 cases
Sugg. Retail Price: \$22.00

WINE

Barrels: 12 Barrels, 30% new oak
Hungarian and American Oak.

Total Acid: .71
pH: 3.32
Alcohol: 15.3%
Sugar: Dry

Date Bottled: March 19, 2007

