

SANTA BARBARA WINERY

2007 PRIMITIVO

Looking for interesting grapes to plant in his Santa Ynez Valley vineyard, Mr. Andrew Joughin purchased the cuttings for this wine from vines originating in Italy.

Primitivo is well known as the primary wine from the Puglia region of Italy where it was widely planted starting in the 1850's. Interestingly, recent genetic research has confirmed that Primitivo is identical to Zinfandel. Because of the similarities of climate in his Los Olivos area vineyard and the Puglia region, Mr. Joughin thought this would be an interesting selection as well as a very good food wine.

2007 was the seventh Primitivo crop from Mr. Joughin's vineyard with yields filling about 11 barrels, smaller than average. "As Andy's vineyard gains maturity, I am seeing increasing complexity and depth in the finished wine" notes winemaker Bruce McGuire. Small loose clusters in 2007 led to an intensely concentrated wine.

This is a terrific wine to experiment with a wide range of flavors and cheeses, we feel the list of food pairings is rather large with this concentrated Primitivo tilting things to bigger, richer flavors and grilled meats. In the bottle, this wine will continue to evolve through 2012.



HARVEST

Date: October 24, 2007

Vineyard: 100% Joughin Vineyard

Sugar: 25.0^o Brix

Production: 257 cases

Sugg. Retail Price: \$27.00

WINE

Barrels: French and Hungarian oak barrels (27% new)

Total Acid: .73

pH: 3.57

Alcohol: 15.4%

Date Bottled: May 15, 2009

Residual Sugar: Dry

