



2007 Primitivo

Napa – Lovall Valley

Retail \$31.00

The 2007 *Napa/Lovall Primitivo* is remarkable in its strength of flavor and honeyed complexity. The grapes in 2007 ripened just before the frosts, causing us to wait until mid November for the harvest. Yet, we were rewarded by the wine being complex and full of a wild *Primitivo* Zinfandel-like flavor. It is definitely one of the most assertive *Primitivos* we have made.

The fermentation was completed over several weeks using native yeasts in a very cool environment (about 50F). This retained much of the aromatic profile as well as giving finesse to the finish.

Cases Produced	75
Primary Oak	American (Missouri)
Secondary Oak	French (Limousin)
Alcohol	13.3%

Irish Monkey Cellars was bonded in 2006 by Loreta and Bob Lynch (winemaker). The organoleptic profile of the wines is more toward the fruity, clean and true-to-varietal than toward the heavier style prevalent today. Bob recalls many exemplary wines of both France and Italy that exhibit the same fruit-forward, concentrated flavors that use oak only as a breath of complexity, not “the whole show”. We hope you enjoy our wines, and we invite you to visit our winery at www.irishmonkey.net.