



**2006
Couzins
Napa Valley**

Harvest Dates: 9/23, 10/1 & 10/21
Grape Source: Lazar Vineyard, Lynch Vineyard and Ritter Vineyard
Blend: 53% Zinfandel, 36% Primitivo, 11% Petite Sirah
Harvest Brix: 27.1, 25.4, 26.0
Maceration: 13-15 days non-inoculated
Aging: 11 months, 10% new American Oak, 90% used French Oak
pH: 3.80
TA: 0.67 g/100 ml
Alcohol: 14.9%
Production: 1,631 cases 750 ml, 198 cases 375ml
Release Date: March 2008

Tasting Notes:

The 2006 Couzins is a blend of two closely related grapes, Primitivo and Zinfandel, along with a splash of Petite Sirah. Though obviously related, thus the name of our wine “Couzins”, Primitivo and Zinfandel are classified as totally separate grapes by California law. This wine is brilliant ruby red in color with aromas of Bing cherries, orange peel, smoked meats and allspice. On the palate, it is medium-bodied with flavors of raspberries, cherry jam, gingerbread, cream soda and a hint of “old world” earthiness. This wine shows lush berry fruit, great palate length and a delightfully bright finish.

Try this wine with meats, cheeses and pasta dishes.

So enjoyable now, but will age nicely for the next 5 – 7 years.