



LAYER CAKE PRIMITIVO

PUGLIA, ITALY 2007

“My old grandfather told me the soils in which the vines lived were a layer cake. If properly made, the wine from these vines was like a delicious cake layered with fruit, mocha and chocolate, with hints of spice and rich, always rich. Never pass up a good Layer Cake.”

— A. Orlando Tribute, Jayson Woodbridge

Vineyard Notes: The fruit comes from head-trained old vines and is harvested in early September. This is truly remarkable plant material in very old vineyards; some dating to Roman times. The soils in Manduria are red iron-rich clays with large calcareous rocks, shells and coral from ancient sea beds. We’re talking ancient, gnarled baskets hugging the ground and rocks around them, ancient chariots buried underneath, lost civilization stuff.

Primitivo, aka Zinfandel: *DNA analysis shows Primitivo is genetically identical to Zinfandel.*

Carole Meredith of UC Davis, the most important genetic academic in the world of wine, has confirmed Primitivo & Zinfandel have identical DNA. Primitivo and Zinfandel, however, have not been officially defined as synonymous by the TTB. We presented Dr. Meredith’s findings with the Layer Cake Primitivo label and received the first-ever Certificate of Label Approval with Primitivo and Zinfandel used as synonyms on the label, yet the TTB has still not posted them as interchangeable in the regulations.

Tasting Notes: A balance of elegance and power; inky black fruit, spice and white pepper, jammy black cherries, plums, blackberry fruit, truffles, tar, and espresso. Warm and rich in the mouth with a creamy texture; the ripe fruit is well supported by the deep structure of the wine. Sit back and travel through time...Relax on a hot summer evening, the fountain in the background, church-bells in the distance.

Wine Facts:

- 100% Pure Old Vine Primitivo from Salento, the “Heel of the Boot” of Italy; specifically the area of Manduria.
- The grapes are from within the Manduria Denominazione di Origine Controllata, but the DOC labeling requires 14% alcohol. We found the wine to have better balance below 14%; therefore it falls into IGT Puglia for area designation.
- Fermented in stainless to preserve the fruit character, then more concentrated lots see three to four months in two year old French barrique to soften the tannins.
- Alc. 13.5% by volume



For more information about the Layer Cake International Wines visit www.LayerCakeWines.com