

Horse Heaven Hills

MONARCH PRIMITIVO

BACKGROUND

Father/daughter winemaking team, Mike and Natalie started the Monarch Reserve Red program in 2008, with the first release in April 2010. The idea was to give Natalie an opportunity to learn an individual grape intimately, on a small-scale level. She also wanted to change Latah Creek's current reputation as a sweet wine only producer. "My dad has received so many awards and Wine Spectator top 100 wines recognitions for his red wines. I wanted to remind everyone that we are still here producing amazing, high-quality red wines."

SOURCING

Zephyr Ridge Vineyard

VARIETAL

98% Primitivo, 2% Petite Sirah

WINEMAKING

When Mike and Natalie were talking with their Petite Sirah source, he mentioned he also had a small amount of Primitivo grapes available. Since this was one of Mike and Ellena's favorite varietals from their Italy tour, they tried to surprise Ellena with the wine, but unfortunately she found out early since she pays the grape bill. The light and fruity style of the grape make a wonderfully smooth wine. Because of its Reserve nature, this wine spent more time on oak, 16 months in French and American Oak, and is a small-lot wine; only 8 barrels were produced.

ANALYSIS

Alc.: 13.5% Bottled: July 15, 2014 | 200 cases | Released: August 2014

WINEMAKERS

Mike Conway and Natalie Conway-Barnes

TASTING NOTES

Sweet red raspberry, black grape, and fine leather aromas greet your nose. Flavors of blackberry and tayberry engulf your taste buds when you take your first sip, while toasty oak, cracked pepper, and sweet berry notes linger on your tongue. A balanced acidity adds a brightness enabling the wine to be enjoyed now and for years to come.

FOOD PAIRING

Enjoy this wine with beef, hearty meals, and heavy pasta dishes such as Ellena's Tuscan Spaghetti alla Puttanesca recipe in her latest cookbook.

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ACCOLADES Gold, Great Northwest Wine Competition 2015