



## 2013 mbf Primitivo

*The foundation of my limited production mbf (man's best friend) wines is always a strong relationship; a vineyard owner, a handshake agreement and my desire to craft an excellent wine from his or her grapes—Brenda Lynch*

### **2013 mbf Primitivo, Speedy Creek Vineyard Knights Valley—Sonoma County**

*Primitivo is a close cousin to Zinfandel. It's name derives from the terms primativus or primaticcio, which refer to the grape's tendency to ripen earlier than other varieties. However, Speedy Creek Vineyard's hillside location and more extreme growing conditions produce small intensely flavored berries that ripen later in the growing season.*

*2012 Vintage*

*Silver Medal - Orange County Fair*

*2011 Vintage*

*Silver Medal - Sonoma County Harvest Fair*

*Bronze Medal - San Francisco Chronicle Wine Competition*

*2010 Vintage*

*Bronze Medal - International Women's Wine Competition*

*Bronze Medal - Sonoma County Harvest Fair*

*2009 Vintage*

**BEST IN CLASS**—*San Francisco Chronicle Wine Competition*



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### **Speedy Creek Vineyard, Knights Valley**

I first hiked the Speedy Creek Vineyard in Knights Valley with owners Dave and Kathy Burton in 2008. Speedy Creek refers to the "speed" of their seasonal winter creek as it cascades down alongside their hillside vineyard. The Burtons are committed to sustainable growing practices and Dave's Primitivo grapes have an intensity of character reflective of this true hillside terroir.

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### **Brenda's Winemaking**

**Handle with care.** 2013 is our fifth vintage of Primitivo and our wine-making approach remains consistent—gentle handling and oak aging. Fermentation took place in an open top tank, with 3 times per day punch-downs. The wine was barreled down dirty and malolactic fermentation took place in barrel. The wine was aged in 100% French Oak barrels for 18 months, with approximately 50% new Francois Frères barrels.

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### **Tasting Notes**

Our 2013 expression of this revered varietal (it's lineage can be traced back to the ancient Phoenicians who settled in the province of Apulia in Southern Italy), is a fitting tribute. The nose is somewhat closed, but on the palate the black currants, blackberries and cherries are there and the subtly speaks to it's aging potential. It's well balanced, smooth and round. This wine is light in tannins but well-structured

Pair this wine with Tagliatelle al Ragu and you'll have a little bit of heaven.

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### **Information**

Vintage:	2013
Appellation:	Knights Valley
Alcohol:	15.0%
Produced:	212 Cases
UPC:	8 50432 09050 2



*Brenda Lynch*

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