



## 2008 LAGREIN

During a trip to the Italian Alps, Bill became fascinated by this varietal. We first tried Lagrein while on a hunt to see the remains of Utzi, the Alpine Ice Man and oldest natural mummy. (Susan was an archaeologist in her younger days). Pronounced Lah-GRAYHN or Lah-GRINE, this cool climate, high-elevation red varietal is a 500 year-old cross between Teroldego and Pinot Noir. The Praxis Central Coast vineyard has similar climatic properties. We believe we are currently the largest producer of American Lagrein!

The color of the wine is saturated purple with red highlights. Aromas of coco nibs and mulberry jam rise from the glass with hints of mocha. On the palate, flavors of crushed black fruit, blueberry and cranberry are predominant. The wine is smooth with mouth filling tannins and a long, soft, plush finish evidencing the Pinot Noir heritage.

Varietal:	100% Lagrein	Alcohol:	13.8%
Appellation:	Central Coast	% Malolactic:	100%
TA (g/100 ml):	.63	Brix at Harvest:	23.6
pH:	3.61	Res Sugar(g/100ml):	.02
Months in Oak:	30	Type of Oak:	American
Winemaker:	Bill Arbios	Production:	600 cases

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