



## 2012 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 and was the first American vineyard planted to the varietal. We believe we are currently the largest producer of American Lagrein!

The color of the wine is deep, saturated purple with red highlights. Aromas of Bing cherry, violets and dark roses evidencing the Pinot Noir heritage of the grape waft from the glass followed by hints of toasted hazelnut from the French oak. On the palate, flavors of pomegranate, blackberry and cherry are complemented by notes of dark chocolate and mocha on the finish. The wine is full in the mid-palate with a long finish and soft dusty tannins.

Varietal:	100% Lagrein	Alcohol:	13.7%
Appellation:	Central Coast	% Malolactic:	100%
TA (g/100 ml):	.56	Brix at Harvest:	24.8
pH:	3.78	Res Sugar(g/100ml):	.02
Months in Oak:	20	Type of Oak:	French Oak
Winemaker:	Bill Arbios	Production:	420 cases

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