



## 2016 PRIMITIVO

### VINTAGE

Our Primitivo is produced in small quantities and offered on a limited basis. In 2016, we suffered a high amount of shatter during fruit set. At harvest we sorted the berries twice to remove all immature berries and switched to whole berry fermentation to extract as much color and flavor as possible. The result is a dry, medium bodied wine bursting with flavor.

### VINEYARD

This single acre vineyard lies atop a river canyon enjoying constant breezes and full sun exposure. Planted on a medium slope of decomposed granite soil, the vineyard is tended similarly to our heritage Zinfandel vines, head-pruned, dry-farmed, and aggressively thinned. This traditional vineyard practice keeps yields low and intensifies fruit characteristics. The Primitivo vineyard is also one of the organic vineyards on the property.

### TASTE

Aromas of raspberries, cherries and vanilla greet the nose. Flavors of raspberries, cherries, and cinnamon mingle with mild oak and tannins to produce a medium bodied wine that pairs especially well with roasted pork dishes.

### WINE STATISTICS

- Harvest: September 12, 2016
- Brix: 26°
- pH: 3.8
- TA: 0.58 g/100ml
- Alcohol: 15.5 %
- Skin contact time: 15 days
- Aged in American oak for 10 months (33% new oak)
- Bottled: August 23, 2017
- Released: January, 2018