

# SCULPTERRA

WINERY & SCULPTURE GARDEN

## 2013 PRIMITIVO



### THE FACTS

**Varietal Composition:** 92% Primitivo,  
8% Petite Sirah

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate

**Finished Alcohol:** 15.0%

**Residual Sugar(G/F):** 0.10 g/100ml

**Total Acid:** .67 g/100ml

**pH:** 3.72

**Bottling Date:** August 2, 2014

**Release Date:** January 1, 2015

**Total Production:** 644 Cases

### THE VINEYARD

Primitivo has become Sculpterra's most successful and sought after single varietal wine and we are happy to introduce our 7th vintage! This 2013 Primitivo is a combination of four vineyard picks from the eight-acre Ridgeline vineyard plot. The four Primitivo lots truly tell a story of the vineyard's varying levels of ripeness. The first two lots have great acidity and a light, fruity taste. The final two lots display big ripe jammy flavor, raisin characteristics, and higher alcohol post-fermentation. The vineyard is hand manicured each year from pruning, leaf pulling, cluster thinning, and the eventual hand harvest. The vineyards soils are a nice mix of clay-loam with portions of limestone outcropping, which creates perfect drainage within the terraced rows. We irrigate only when absolutely necessary, this helps to decrease berry size and therefore increase the color of the juice and tannic properties of the grapes. Sun exposure is vastly important to Primitivo maturity, therefore we expose the fruit to the sun and avoid shading the fruit.

### THE WINEMAKING

Primitivo is a fun wine to produce because it ferments at high temperatures and finishes fast! Usually fermentation can be complete in one week's time! This was our experience in the 2013 harvest. Yeast 3001 (an experimental Scott's laboratories yeast) was used for 3 of the 4 Primitivo lots. Yeast 3001 gave the wine astonishing rich color, black berry taste, and hints of cinnamon. The final lot was fermented with yeast R-2056 known for its plum like qualities and soft after taste. We aged the wine in 47% new American Oak providing it perfect balance of new versus used oak. A touch of Petite Sirah was the final ingredient to the blend, adding a coating of dark color while enhancing the mouth feel. The wine was bottled after 10 months of age and released at year's end 2014.

### THE TASTE

Primitivo is now Sculpterra's most popular varietal wine, likely because it displays the most remarkable balance of fresh fruity aromas and smoky taste. The 100% estate grown grapes are grown on one of the best vineyard sites on the Frankel Family Estate. This wine was crafted to show off the charm of a true fruit driven Primitivo with spicy notes on the finish. This wine shows barrel bouquets of brown sugar, caramel, marshmallow, maple syrup, and honey. Also present are elements of pine, mint, clove, and white pepper. A true "Pop and Pour" wine, it's ready to drink now but will transform for the better with another year of bottle age.

-Paul Frankel, Winemaker