



THE FACTS

Varietal: 100% Primitivo

Appellation: Paso Robles

Vineyard: Frankel Family Estate,
Camp-8 Vineyards

Finished Alcohol: 15.4%

Residual Sugar(G/F): 0.15 g/100ml

Total Acid: 0.64 g/100ml

pH: 3.55

Bottling Date: August 14, 2024

Total Production: 810 Cases

THE VINEYARD

Our 2023 vintage yielded the largest Primitivo crop since 2005, and the fruit took almost a full month longer to ripen than the previous vintage. The persistent wet weather of 2023 elongated the grape harvest; the cool spring and moderate summer aided in a slow and steady maturation of the crop. This vineyard is strikingly beautiful and breathtaking; steep slopes with dramatic undulations make for intense farming practices. This is the only vineyard on the estate that features limestone outcroppings mixed with a sandy-loam profile. Everything has to be implemented by hand, from pruning to picking and everything else in-between. As a winemaker, I love the steep hillside planting, where well-drained soils make for stressful conditions and balanced crop yields. Harvesting of the three lots went from October 3rd and ended on the 6th. It's amazing that the wine's flavor profile can change so dramatically with just a few days apart.

THE WINEMAKING

This 100% Primitivo combines three separate lots picked from the same vineyard on the Frankel Family Estate. With different degrees of ripeness come different flavor profiles in the wine. Therefore, this Primitivo blend is extremely complex, ranging from ripe, medium ripe, and super ripe tastes that come together and marry as one well integrated wine. As always, our Sculpterra winemaking protocols follow strict guidelines, with focused efforts on the separation of the lots during destemming, fermentation, and barreling down. 2023 was a fantastic year for Primitivo and yielded impeccably clean fruit...we knew we had something special! Primitivo lot two was fermented and aged in new 500L Sigeun Moreau American Oak Barrels. This challenging process creates an enhanced mouthfeel, added depth of flavor and dark color in the wine. We bottled the wine after 10 months of barrel aging, which allowed the wine to soak up new oak flavors without overexposing the wine to too much oxygen.

THE TASTE

So effectively fruit driven that it even feels sweet, even though it's a dry red wine. The fresh fruit flavors are full in raspberries, black cherries, and freshly picked blackberries. The palate weight is medium to heavy bodied with tannins that linger on the finish. Its bright acidity keeps the taster wanting more sip after sip. This greatly oaked Primitivo is complete with mouthcoating red fruits that blend perfectly with wood tannins. The aromas are lifted with stunning notes of blueberry jam, rosemary, fennel, tarragon, black pepper, and violet flowers. It's easy to find bouquets of toasted wood and earth. Pairings might include slightly spicy grilled Italian Sausages, plated with an herbal based arugula salad. Drink now through 20230 for the very best tasting experience!

-Paul Frankel, Winemaker