



THE FACTS

Varietal Composition: 100% Primitivo
Appellation: Paso Robles
Vineyard: Frankel Family Estate
& Camp-8 Vineyards
Finished Alcohol: 15.2%
Residual Sugar(G/F): 0.05 g/100ml
Total Acid: 0.68 g/100ml
pH: 3.62
Bottling Date: August 17, 2022
Release Date: April 1, 2023
Total Production: 925 Cases

THE VINEYARD

2021 Primitivo is grown in two vineyards; The Frankel Family Estate and Tom Bordanero Vineyards on Camp-8 Road in the town of Creston. Both vineyards are hand manicured from pruning, shoot thinning, cluster thinning and hand harvesting. Both vineyards are steep with dramatic slopes, high winds and intense sunlight hours, all of these contribute to the great taste of this wine. Frankel Vineyards Primitivo block is called Ridgeline and features limestone soils with generally low yielding vines. Camp-8 Road vineyard has a split canopy trellis system with a make-up of clay-loam soils and slightly sloped terrain making for good drainage. Both vineyards are root-deficit irrigated and typically yield 2-3 tons per acre. Harvest was completed in late September and early October 2021.

THE WINEMAKING

The 2021 Sculpterra Primitivo was made 100% at the Sculpterra Estate winery. Paul Frankel and winemaking staff handled the fruit from crush to bottling and everything in between. This wine is a combination of three Primitivo lots, this blend of three is really key to what makes this wine so good. The three lots were harvested at different levels of ripeness, making unique wines with different flavors and alcohol levels. With each lot, a new yeast was used for the fermentation process. Also, like with every vintage of Primitivo, we fermented some of the fruit whole berry in new 500L puncheon barrels, giving the wine unique character and flavor. 8 of these barrels were brand new 300L Minnesota Oak American barrels, adding smoke, spice and a sweet texture.

THE TASTE

2021 Sculpterra Primitivo is a fantastic bottling, bringing together old-world charm, peppery bouquets, with new oak toast and a myriad of cola berry flavors. The new oak integration on this wine is lovely, showing off BBQ-smokey char as well as vanilla and chocolate accents. The wine is 100% Primitivo yet a blend of three unique Primitivo lots, adding to the complexity and overall depth of flavors. I love the finish of this wine! It lingers with marshmallow and graham cracker flavors, ending not too tannic or tart, just smooth and supple throughout the mid-palate and finish. This is an age-able wine, I think it will reach it's peak of taste by 2027. We bottled it in a LUX-screw cap finish, so pop the cap and enjoy it now, it's intended to be enjoyed right away!

-Paul Frankel, Winemaker