

SCULPTERRA

WINERY & SCULPTURE GARDEN

2016 PRIMITIVO



THE FACTS

Varietal Composition: 88% Primitivo
& 12% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Finished Alcohol: 16.0%

Residual Sugar(G/F): 0.04 g/100ml

Total Acid: .69 g/100ml

pH: 3.68

Bottling Date: August 16, 2017

Release Date: April 1, 2018

Total Production: 600 Cases

THE VINEYARD

Sculpterra's 2016 Primitivo is grown, produced and bottled on site. The wine features plentiful fruit forward taste and a savory finish. Our Primitivo wines have become our most sought after product, selling out faster each year it's produced! The grapes are grown in two estate vineyards; 8-Acre Ridgeline and 4-Corners. The limestone-drenched soils are a mix of clay-loam with areas of stone and gravel. The vineyards were planted in 2003 and are laterally trellised, spur pruned, and limited to two buds per spur. We leaf pull around the clusters, exposing the fruit to maximum sunlight and airflow. The vines are deficient irrigated and produce small berries packed with tart acid, sweetness, low pulp and thick skins. Hand harvest started in late September and we picked the fruit in three different 5-ton lots.

THE WINEMAKING

Three unique Primitivo estate lots make up this wine. Therefore we were able to use multiple yeast to ferment the crushed must. Yeast "3001" was selected for its fermentation kinetics, producing fruity flavor with a soft finish. Yeast "Premium Zinfandel" created enhanced flavors of blackberry, cherry, and floral lavender with strong notes of rose petal. The wine was racked one time following the completion of Malo-Lactic fermentation. The final blend was constructed by adding 12% Petite Sirah giving it increased tannins for aging. Also, Petite improves the wine's dark fruits that saturate the finish and lead to peppery spice. We bottled the wine after 10 months barrel aging. The barrels were topped and taste every six weeks before deciding on a bottling date. I call it user-friendly wine, made to be enjoyed young when its juiciest fruits dominate the palate.

THE TASTE

Wow, this wine is a truly a tasteful expression of the very finest Primitivo! This smooth, full-bodied wine delivers coatings of spicy plum, juicy blackberry, candied cherry, clove and apple pie crust aromas. Firm but silky tannins offer generous textures and support the wines all encompassing mouth feel. It's a robust wine that unwraps fresh/fragment notes while delivery with plenty of oaky goodness. The spicy palate offers raisin, dried blackberry, prunes and ground black pepper. Drink this wine upon release; it will reach its prime in 2021.

-Paul Frankel, Winemaker