



THE FACTS

Varietal Composition:

100% Primitivo

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Finished Alcohol: 20.04%

Residual Sugar(G/F): 9.28
g/100ml

Total Acid: .67 g/100ml

pH: 3.65

Bottle Size: 500ml

THE VINEYARD

This Port style wine was made with Primitivo wine grapes from the eight-acre ridgeline block at Sculpterra. The grapes were left on the vine post harvest to increase the amount of sweetness in the berries. The fruit was hand sorted in the vineyard and in the winery to increase the overall quality of these extremely over ripe grapes. The vineyard is the steepest block on the Sculpterra estate, lending itself to windy conditions and rocky terrain. The vines are complemented by long hours of increased sunlight in the late afternoon. The Primitivo vines are now three years old and are were grafted onto Cabernet Sauvignon rootstock in 2006. 2008 weather conditions were perfect for making Port style wines. The grapes matured with ease and gaining increased ripeness in the berries was achieved with ease. The vines were hand pruned, limited to two buds per spur, and irrigation was implemented on a limited basis in order to increase levels of stress towards the end of the growing season. Only one and a half tons of Primitivo fruit were saved for the creation of a Port style wine.

THE WINEMAKING

A total of one and a half tons of Primitivo grapes were delivered to the winery. The grapes were then de-stemmed and crushed that very same day. The crushed grape must cold soaked for five days before native yeast begun to ferment the grapes. The initial sugar reading (Brix) was 30 and the goal was to press of the wine at 18 Brix. It took three days from the beginning of fermentation to reach 18 Brix. The wine was then pressed off into PT and Wine Spirits - High Proof Alcohol was added to the wine. At that point the active yeast died and the sugar in the wine was diluted to 9.28 RS. From there, the wine was racked off into three American Oak barrels. The barrels were three years old and relatively neutral, therefore increasing the overall fruit forwardness of the Port wine. The wine then aged for a total of thirteen and half months before being bottled on November 24th 2009.

THE TASTE

This Port Style wine has everything your looking for in dessert wine. It's packed with aromas of ripe fig, rich chocolate raspberry truffle and toasted jam. This wine's bouquet displays hints of caramel apple, licorice, and candied cherries, followed with a tender, sweet, and balanced finish. The wine can be enjoyed now but will further evolve over the next 4 to 8 years. Enjoy!

-Paul Frankel, Winemaker