



THE FACTS

Varietal: 100% Primitivo

Appellation: Paso Robles

Vineyard: Frankel Family Estate,
Camp-8 Vineyards

Finished Alcohol: 15.6%

Residual Sugar(G/F): 0.05 g/100ml

Total Acid: 0.65 g/100ml

pH: 3.66

Bottling Date: August 16, 2023

Total Production: 765 Cases

THE VINEYARD

This Primitivo is a mix of two vineyards in the Paso Robles AVA: The Frankel Family Estate in the El Pomar District and Tom Bordanero Vineyards on Camp-8 Road in the Creston District. Frankel Family Estate Primitivo is grown on the 8-acre Ridgeline block. It is a west-facing high elevated part of the vineyard that typically ripens early in the season. Camp-8 Road Primitivo is grown in a much cooler environment, resulting in a later harvest and developing dark color. These unique mesoclimates combine to produce a great balanced Primitivo that is both fruity and earthy with tight structure. Both vineyards are hand pruned, shoot-thinned, cluster-thinned, and harvested. They are root-deficit irrigated and typically produce 2-3 tons per acre. The 2022 harvest will be remembered as “the year of severe heat,” crafting wines with elevated fruit tones and higher alcohol.

THE WINEMAKING

The fruit from both Primitivo vineyards were crushed, fermented, and barrel aged at Sculpterra Winery. Frankel Vineyards Primitivo was broken into two picks, a pick at 25.5 BRIX and another pick at 28.0 BRIX. The first lot of Frankel Vineyards Primitivo was fermented in 500L Puncheon, while the second lot was fermented in tank. Puncheon Barrel fermentation adds toasted notes, while stainless tank fermentation creates a clean fresh fruit-focused taste. Camp-8 Road Primitivo was also fermented in a stainless tank, and we selected yeast Premium Zinfandel to complete alcoholic fermentation. Both Frankel Vineyard lots were aged in all NEW 240L and 500L American Wood Oak barrels. Camp 8 Road Primitivo was aged in neutral 500L barrels. All lots were blended, lightly filtered, and bottled in mid-August 2023.

THE TASTE

This full-bodied Primitivo shows gorgeous red fruits with plush tannins that frame the palate and hold till the finish. It's very well balanced by prominent acidity that maintains a freshness throughout the mid-palate. The blend of these two different Primitivo vineyards fashions a wine complex and flavorful, truly unique. I find notes of cola-berry, black cherry, eucalyptus mint, ground pepper, toasted oak wood, chocolate, and all-spice. Stimulating and charming aromas of plum, elderberry, acai, and lavender make for an attractive nose. This Primitivo is a true treat!

-Paul Frankel, Winemaker