

PRESENTS:

2021 PRIMITIVO
EL PASO DE ROBLES, CALIFORNIA

THE VINEYARD

Héroé Primitivo, a unique wine dedicated to the Sculpterra Winery and Vineyard workers displays great and classic aromas of blackberry, chocolate, and licorice. 2021 may go down as one of the best growing seasons ever experienced in Paso Robles! The weather played a huge role in the slow and steady development of the grapes. The usual heat spikes during harvest were not seen, enabling us to pick the grapes, one block at a time, as they reached perfect physical and phenological ripeness. Great wines are made at pruning, and for this wine each vine was pruned, shoot thinned, cluster thinned and trained by our skilled team of vineyard workers. The fruit was hand-picked into half-ton picking bins in two lots; September 16th and October 14th, while the mid/late ripening Cabernet Franc came in during the last week of September.

THE WINEMAKING

The grapes were processed from destemming to bottle at our on-site winery. The fruit is never crushed, but simply destemmed for whole berry fermentation. The final blend of this wine is a combination of two Primitivo lots and one lot of Cabernet Franc; totaling 86% Primitivo and 14% Cabernet Franc. Both lots of Primitivo provide a dusty and chalky mouthfeel coupled with bright red fruits and chocolate flavors. The Cabernet Franc provides the structure to this wine with hefty tannins and rich color. In total the wine aged for 10 months in new and used barrels. Barrels were topped and tasted monthly leading up to the mid-August bottling in 2022.

THE WINE

2021 Héroé Primitivo is steady, fresh, medium-bodied and mouth-watering with layers of fruit goodness. It's the perfect partner for BBQ spare ribs or lamb shank with mint sauce. The palate possesses bold ripe strawberry and raspberry flavors that stay on to the finish. At 26% new American Oak, it's easy to pull out bouquets of cedar, clove, coconut, and black coffee. My favorite part about this wine is that it is approachable, soft, lovely and steady, well still providing intriguing taste of classic Primitivo dark red fruits and herbal qualities. Enjoy this wine right from the bottling line or let it age for the next 2-3 years for further bottle aging that is sure to develop increased flavors with soft and savory notes.

THE FACTS

Vineyard: Frankel Family Estate
Blend Percentage: 86% Primitivo & 14% Cabernet Franc
pH: 3.65
TA: 0.64
ALC: 14.6%
RS: 0.05%
Cases Produced: 810
Bottling Date: 8/18/2022

