



THE VINEYARD

2015 was one of the very best Primitivo harvests at Frankel Vineyards. We have 2 Primitivo blocks; 8-Acre Ridgeline and 4-Corners. Both blocks are well established, with soils mostly comprised of clay-loam, some sand, and a myriad of limestone outcroppings. As with each year our vineyard practices are time sensitive. We pruned in early March, leaf pulled in June, cluster thinned in July, and harvested in multiple picks starting Sept 5th. The growing conditions of 2015 gave us fruit with elevated ripeness and amazing taste. The crop was well balanced, averaging just 2.5 tons per acre. We experienced a heat wave the 2 weeks leading up to harvest, allowing the grapes to ripen earlier than ever before.

THE WINEMAKING

This wine was a ton of fun to blend together! It's a combination of 6 different Primitivo lots and 2 different Petite Sirah lots. Not only that, but it's 70% New American Oak, ranging from Medium to Heavy toasted barrels. Barrels were topped and tasted every six weeks. Individually each Primitivo lot tasted terrific but even better when blended together. We fermented indoors to maintain a cool and steady fermentation. The color on this wine is phenomenal. Its concentrated pigment and fruity aromas make it ready to drink upon release. We bottled a total of 700 cases on August 17th 2016.

THE FACTS

Varietal Composition: 92% Primitivo
& 8% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Finished Alcohol: 16.0%

Residual Sugar(G/F): 0.25 g/100ml

Total Acid: .64 g/100ml

pH: 3.70

Bottling Date: August 17, 2016

Release Date: April 1, 2017

Total Production: 700 Cases

THE TASTE

Our 2015 Primitivo is an unconventional ready-to-drink wine; it expresses itself with mind-blowing fruitiness and a big mouthfeel. It's very drinkable by itself but pairs well with most foods, especially savory pastas or spiced pork dishes. This full-bodied wine poses plenty of berry and dark plum flavors on smooth, refined textures that carry all that fruit through to the finish. It's off-dry which makes it a great choice when pairing it with food. Dark fruits like blackberry fuse with bright raspberry in this hefty, substantial wine that's full-bodied and not at all tannic. Drink it upon release in Spring 2017.

-Paul Frankel, Winemaker