



### THE FACTS

**Varietal Composition:** 100% Primitivo  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family Estate  
**Finished Alcohol:** 14.5%  
**Residual Sugar(G/F):** 0.05 g/100ml  
**Total Acid:** 0.71 g/100ml  
**pH:** 3.60  
**Bottling Date:** August 12, 2020  
**Release Date:** April 1, 2021  
**Total Production:** 1,080 Cases

### THE VINEYARD

2019 brought Frankel Vineyards and Sculpterra Winery our best Primitivo crop since 2008! We averaged a perfectly balanced four tons per acre with full clusters and thick grape skins. The main factors to this wonderful crop were good off-season rains followed by a frost-free March and April. In fact 2019 was our first vintage on record with zero percent lost buds due to early spring time frost. A moderate spring paved the way to a warm summer with a few heat spikes in July and August. Beautiful fall weather in October lead the way to the harvesting of our two Primitivo vineyards; the 8 acre Ridgeline block, and the 2 acre 4-Corners block. We harvested the entire vineyard in 3 picks, early, middle and late ripening lots. This wine is a blend of each lot and shows amazing complexity in aroma, bouquet and structure.

### THE WINEMAKING

The hand-picked Primitivo clusters were processed in the early hours of the morning at our on-site winery. The fruit was impeccably clean, therefore no sorting was necessary. These clusters were destemmed followed by fermentation in both stainless-steel tanks and new 500L American Oak Puncheon barrels. Yeast 3001 was used for its inherit ability to stabilize color, enhance fruity flavor profiles and increase the wines rich and dense mouthfeel. Pump overs and punchdowns were implanted twice a day, and three times a day at the peak of fermentation. Then the wine was gravity racked into barrels, 25% of which was new American Oak. The wine was aged for a total of 10 months and we bottled 1,080 cases in August 2020.

### THE TASTE

This 100% Primitivo wine is medium to full-bodied and well-built showing classic briary aromas followed by cherry-berry flavors that are both harmonious and savory in personality. The red brick color shows the heightened and healthy acidity in the wine's makeup. Overall, I'd say it's complex and unique, underlining notes of black pepper and dried herbs are the perfect pairing for this wine's upfront flavors of long-lasting blackberry and raspberry aromas. The integration of 25% New American Oaks, is offering bouquets of smoke, grilled meats, vanilla, and butterscotch. This wine is fruit driven, easy-to-drink and abundantly pleasant. It's generous and rich in style, and has a good pinch of tannins in the texture. These present tannins will undoubtedly help in its bottle development for many years to come.

-Paul Frankel, Winemaker