

SCULPTERRA

WINERY & SCULPTURE GARDEN

2017 PRIMITIVO



THE FACTS

Varietal Composition: 88% Primitivo
& 12% Petite Sirah
Appellation: Paso Robles
Vineyard: Frankel Family Estate
Finished Alcohol: 15.0%
Residual Sugar(G/F): 0.03 g/100ml
Total Acid: .68 g/100ml
pH: 3.72
Bottling Date: August 15, 2018
Release Date: April 1, 2019
Total Production: 540 Cases

THE VINEYARD

Primitivo has arrived as Sculpterra's most popular wine and this 2017 vintage may be the very best of them all! The wine bursts forward with intense fruity taste, while remaining balanced with firm acidity and a perfect tannic core. It's easy to tell why this wine is so popular. It's structured in the tradition of ripe Primitivo flavors yet shows the versatility of unique Paso flavors. The 2017 growing season was very favorable for our estate grown Primitivo. We avoided frost and the moderate temperatures of spring transitioned perfectly into a hot summer. Fall was remarkably cool and the fruit ripened later in the season. Harvest of Primitivo didn't start till October, which was different from our usual mid September picking. This later harvest was to our benefit as the fruit developed intense distinctive fruit flavors that are only seen in slow ripening vintages.

THE WINEMAKING

All fruit was hand harvest before sunrise and processed at Sculpterra's on-site wine making facility. The wine is a blend of four different Primitivo harvested lots from the same vineyard! That is significant and certainly adds layers of complexity in taste and flavor. The fruit was destemmed and fermented whole-berry, offering the utmost fruity and even raisin like flavors. We pressed after the two-week fermentation was complete. From that point the wine settled for two days in stainless tanks at low temperatures then racked into barrels for long-term aging. In total we used 50% new oak, using all American Oak sourced from both Kentucky and Minnesota.

THE TASTE

Our estate grown 2017 Primitivo is a complex wine that explodes with notes of dried cranberries and cherries. On the nose you're greeted by figs and plums, and then lingering bouquets that are driven by vanilla, cocoa, and smoky oak. Its fresh, vibrant mouthfeel is impacted by the addition of Petite Sirah, which adds a dry, puckering taste that is unforgettable. Overall, it is very ripe, well rounded, and soft with a long lingering finish. Its heavy oak accents make it taste very full bodied and ripe. Drink upon release or let it age for up to 5 years for the best taste possible.

-Paul Frankel, Winemaker