



THE FACTS

Varietal Composition: 100% Primitivo
Appellation: Paso Robles
Vineyard: Frankel Family Estate
& Camp-8 Vineyards
Finished Alcohol: 15.5%
Residual Sugar(G/F): 0.05 g/100ml
Total Acid: 0.71 g/100ml
pH: 3.60
Bottling Date: August 19, 2021
Release Date: April 1, 2022
Total Production: 1,080 Cases

THE VINEYARD

The grapes for this Primitivo were sourced from 2 vineyards; The Frankel Family Estate, and Camp-8 Vineyard in Creston, CA. These vineyards are top notch, hand manicured and meticulously cared for from pruning to picking. Frankel Vineyard's Primitivo features rocky terrain with limestone outcroppings that are scattered throughout the vineyard floor. Also, vineyard rows are oriented directly north and south creating two extreme climates on the east and west sides of the rows. Camp-8 Road vineyard has a split canopy trellis system with a make-up of clay-loam soils and slightly sloped terrain making for good drainage. Both vineyards are root-deficit irrigated and farming typically 2-3 tons per acre.

THE WINEMAKING

All fruit was destemmed, fermented, pressed, racked and aged at Sculpterra Winery. Over the years I have done numerous experiments to discover the best combination of yeast for fermenting Primitivo and these three, yeast 3001, Premium Zinfandel & BDX, make for a winning combination of taste, mouthfeel, structure and finish. Also, like with every vintage of Primitivo, we fermented some of the fruit whole berry in new 500L puncheon barrels, giving the wine unique character and flavor. Another portion of the wine aged in new American Oak barrels and imparted strong bouquets of toast, biscuits and almonds. Barrels were tasted and topped every six weeks and notes were taken along the way. What makes this wine great is that it can be aged for years to come, upwards of 10 years of cellaring is possible, but also this wine has a terrific varietal expression and flavor when it is consumed young.

THE TASTE

Sculpterra's 2020 Primitivo is captivatingly complex, fascinating and attention-grabbing. The palate brings together a great blend of raspberry fruit tones and peppery spice on the finish. It has a fusion of white pepper, smoke and cedar with wild strawberry and raspberry. The oak play is very well integrated and offers loads of BBQ qualities and dark chocolate notes. The textures and structures are strong and pronounced. It has an appetizing element of crushed pomegranates and earthy dust that lasts on the finish. My favorite part though, is the beefy and thick notes of blackberry, dark cherry, and cola. Overall, this wine is easy drinking and not too tannic making it ready-to-go upon release!

-Paul Frankel, Winemaker