



### THE FACTS

**Varietal Composition:** 100% Primitivo  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family Estate  
**Block:** 8-Acre Ridgeline  
**Finished Alcohol:** 16.5%  
**Residual Sugar(G/F):** 0.09 g/100ml  
**Total Acid:** .70 g/100ml  
**pH:** 3.60  
**Bottling Date:** December 13, 2017  
**Release Date:** December 1, 2018  
**Total Production:** 240 Cases

### THE VINEYARD

2016 Reserve Primitivo is Sculpterra's finest and greatest Primitivo wine made to date! The vineyard is awe-inspiring, and features steep slopes, limestone soils and old-school farming with minimal irrigation. We limit the vines to 2 buds per spurs followed by extra cluster thinning, and leafing before the hot summer ripens the fruit on the vine. The final blend is a mixture of two harvested lots, both sourced from the Frankel Family estate grown 8-acre Ridgeline vineyard. Lot "Estrellado" was selected because it was the ripest and fullest tasting of the wines made in the vintage. Lot "Rechaza-Segunda" was selected since it was the last fruit harvested. This lot was the secondary pick, meaning it was the fruit that was left on the vines after the first round of picking was complete. This second picking, or "Segunda," gave the clusters maximum hang time, sun exposure, and raisin port like aromas. These 2 unique lots were hand harvest almost 1 month apart from each other; 9/23/16 & 10/18/16.

### THE WINEMAKING

Both lots were destemmed, fermented, pressed and barrel aged on site at Sculpterra's winemaking facility. Lot "Estrellado" was fermented and aged in 100% new American Oak 500L Puncheon barrels. This barrel fermentation captured the wines deep color and greatly enhanced its all encompassing mouthfeel. Lot "Rechaza-Segunda" was aged in the perfect barrels, once used 300L American Minnesota Oak barrels. These barrels, adding smoke, dusty tannins, and mocha, make this wine memorable with every sip. We bottled the wine after 14-months barrel age, bottling 240 cases on December 13th 2017.

### THE TASTE

Seamlessly beautiful red fruit, a dry finish and a well-structured frame, makes this wine an endless enjoyment. It has all the ripe, juicy berry qualities that Primitivo can achieve! The vineyard communicates through with ample aromas and tantalizing bouquets. Strata of fig, prune, cherry and peppery earth flavors make it especially curious. Bold toasty oak adds complexity to this full-bodied, well-balanced and delectable wine. It has courageous tastes of vanilla, candied apple and cinnamon, with firm tannins that keep the wine moving across the palate. Let this one age, reaching its prime in 2025.

-Paul Frankel, Winemaker