

SCULPTERRA

WINERY & SCULPTURE GARDEN

2012 PRIMITIVO



THE FACTS

Varietal Composition: 91% Primitivo,
9% Petite Sirah

Appellation: Paso Robles

Vineyard & Block: Sculpterra
Vineyards, 8-Acre Ridgeline & Lago
De Los Patos

Finished Alcohol: 15.40%

Residual Sugar(G/F): 0.10 g/100ml

Total Acid: .67 g/100ml

pH: 3.80

Bottling Date: August 22nd 2013

Release Date: April 1, 2014

Total Production: 565 Cases

Retail Price: \$34.00

THE VINEYARD

Primitivo has become Sculpterra's most successful and sought after single varietal wine. We are happy to introduce our 6th vintage! Year after year the wine just keeps getting better, offering enormous flavors of raspberry, pomegranate, chocolate covered cherry, mint, cedar, and smoked oak. The 2012 vintage was stellar, aided by great weather throughout the season. The vineyard itself is a masterpiece of viticulture and vine management, with beautiful steep terraced vineyards, limestone/shale, and chalk outcroppings. Vines are deficit irrigated on a drip system. To create good balance with crop load, clusters are thinned early on. Our first lot came in at perfect ripeness, the second slightly over ripe with raisins beginning to develop. The fruit tasted amazing off the vine and is on it's way to becoming a remarkable wine.

THE WINEMAKING

Handpicked clusters were delivered in half ton picking bins for the crush to begin. Over the years I have found the perfect yeast pairing for Primitivo - Yeast 3001. It's an aggressive and strong fermenter, able to survive higher alcohol during fermentation, and never fails to create wines with lovely fruit tones, big mouth feel, and a lingering finish. As always, I use a wide variety of oak, but focus on using 50% new Minnesota and Pennsylvania Oak for the aging process. This wood brings forth strong elements of coffee, dark chocolate, and spiced meat to the wine. The wine ages for 10 months prior to blending and bottling in August 2013.

THE TASTE

Fantastic flavors of ripe fruit, with integrated oak and soft tannin abound, while strawberry, plum, and blueberry exude from each sniff of the glass. Rich elements of hazelnut, tobacco, and grilled meats follow. The palate is breathtaking from start to finish; no jagged edges or rough terrain, simply smooth sailing and an ending of seamless textures. What a wonderful example of Primitivo done right. Go ahead...drink it now...but don't worry, it'll age well with best drinking in 2016.

-Paul Frankel, Winemaker