



### THE FACTS

**Varietal Composition:** 82% Primitivo, 9% Cabernet Franc, & 9% Petite Sirah

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate

**Finished Alcohol:** 15.1%

**Residual Sugar(G/F):** 0.18 g/100ml

**Total Acid:** .66 g/100ml

**pH:** 3.73

**Bottling Date:** August 20, 2015

**Release Date:** April 1, 2016

**Total Production:** 590 Cases

### THE VINEYARD

Primitivo is our flagship wine at Sculpterra winery. It's popularity has risen each year as the public grows accustomed to its remarkable fruity taste and soft, spicy finish. This 2014 vintage is a stellar wine, it's ready to drink right away! It's balanced and rich with smoky oak. 2014's crop was light and therefore harvest came early. An early harvest is beneficial for Primitivo because fruit comes off clean and crisp and there is no danger of potential mid-harvest rains. The growing season was hot and dry in the middle of the unprecedented California drought. The vineyard, now in its 11 year, had balanced fruit, canes, leaves and a well managed canopy. Early leaf pulling, cluster thinning and suckering greatly benefited the health of the fruit. Harvest began September 9th 2015, the earliest Primitivo harvest ever on our property!

### THE WINEMAKING

Over the years our estate Primitivo has proven to be our most challenging wine to make. The combination of high Brix and fast fermentation kinetics makes this varietal complicated and labor intensive. I have found that yeast strain 3001 is the right choice along with fermenting the wine in all small half-ton bins, which helps ensure the "cap" (skins and seeds) are kept cool during primary fermentation. This 2014 Primitivo is a blend of 4 fermented lots that were blended with Cabernet Franc and Petite Sirah one week prior to bottling the wine. Each Primitivo lot showed a unique taste from one another, the 2 early lots show spice, black pepper and steady tannins, while the 2 late lots have raisin, plum and Bing cherry on the palate. The wine was aged for 11 months in oak barrels, utilizing 27% new American oak.

### THE TASTE

Here is a wine that delights the senses with glorious ripe berry fruits and inspired BBQ flavors. This warm and complex wine breaks out with notes of dried cranberries and cherries, anise, vanilla, cocoa, pipe tobacco and new barrel toasts. It's ripe, rounded and soft in feel with a lingering, spice-filled finish. This should pair with meat or pasta. It's a wine that shows so well at a young bottle age, but could be cellared for a good 3-5 years for softer and finer taste.

-Paul Frankel, Winemaker