



THE FACTS

Varietal: 94% Primitivo & 6% Cabernet Franc
Appellation: Paso Robles
Vineyard: Frankel Family Estate,
Block: 8-Acre Ridgeline,
4 Corners & Lago de Los Patos
Finished Alcohol: 15.4%
Residual Sugar(G/F): 0.10 g/100ml
Total Acid: 0.69 g/100ml
pH: 3.50
Bottling Date: August 12, 2026
Total Production: 840 Cases

THE VINEYARD

I love making Primitivo and this 2025 vintage is very memorable for me! Rain during harvest forced us to bring in the grapes early, but to my surprise the fruit was already super ripe and balanced with high natural acidity. The season started out perfect with seasonal Spring, Summer and early-Fall weather. We conducted our vineyard operations like clockwork: shoot thinning, leaf pulling and shoot tying and training. We have 2 vineyards of Primitivo: the 8-acre Ridgeline block and the 2-acre 4 Corners. I love the blend of these 2 locations as each one provides such great taste and flavors. This wine combines three harvested lots from our estate Primitivo vineyards; I also added a small amount of Cabernet Franc into the final blend. We hand-picked all fruit starting at 3:00 am in the cool of the morning. Harvest began on September 25th...one day before a downpour of rain! Then we harvested an additional 2 lots on September 29th and finishing on October 1st. The three Primitivos were distinctly different, each providing unique taste and textures.

THE WINEMAKING

All fruit was destemmed, cold-soaked, fermented, pressed, settled, racked, and barrel-aged onsite at Sculpterra's. A unique yeast was selected for each lot, adding complexity to the finished wine. A portion fermented in NEW Puncheon barrels, adding depth and richness. This wine is a blend of 4 different wines: 3 lots of Primitivo and 1 lot of Cabernet Franc. The Primitivo lots are broken down fairly evenly with about 30% from each lot making it into the final blend. I named the Primitivo lots after rainy events: "Aquacero," "Nublado," and "Cielos Despejados," instead of calling them lots 1, 2, & 3. Aquacero was aged exclusively in once-used 240L World Cooperage American Oak Barrels. Nublado was aged exclusively in once-used 265L Demptos Hungarian barrels and Cielos Despejados was aged in all NEW 475L New AP Johns Missouri Oak barrels. Barrels were topped and tasted every six weeks and the wine was racked, blended and bottled in August 2026.

THE TASTE

Our 2025 Primitivo is an outstanding vintage offering a full-bodied mouthfeel with weighty fresh fruit style and a long finish. Cola-berry and cherry syrup aromas are complemented by oak-wood spice with hints of herbal pepper on the nose. There's a taste of dark chocolate covered plums and raisin that follows kitchen spice. Then you'll be transformed by interesting flavors of strawberry cream that hit the middle of the tongue. Overall, this wine is tightly woven, snappy and clean with aromas of ripe cherry boosted by BBQ wood oak spice. The taste features round pomegranate flavors that are then transformed with touches of herb and earth. Drink it now for the freshest feeling. It has a strong backbone and I expect it to reach its peak in 2030.

-Paul Frankel, Winemaker