

Varietal Composition: 100% Primitivo
Appellation: Wahluke Slope
Bottled: July 13, 2014

Technical Data: Alc. 15.5% by vol.; RS: 0.04%; TA: 6.13 g/L; pH: 3.53

Cases Produced: 366

Production & Aging: Aged 17 months in 66% new American, French, and European Oak

THE VINTAGE

The 2012 vintage tracked as a wonderful year across all Washington state AVAs and was significantly warmer than the previous two years. The vintage was consistent in ripening without dramatic heat spikes which can cause undue stress on berry development. Color progressed earlier in the growing season allowing for full tannins to mature in the reds as well as moderate alcohols and balanced acidity in both the whites and reds.

THE VINEYARD

Sourced from Milbrandt Vineyards' award-winning Northridge Vineyard in Washington State's Wahluke Slope AVA.

THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with the grower and visited the vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes. This single vineyard lot underwent a five day pre-fermentation cold soak before the tank was allowed to go through a native fermentation to dryness in about 21 days. Only the free run juice was collected and no press fraction was used in the making of this wine. The lots were then aged in a combination of American, French, and European oak barrels for 17 months. For the first year this wine was stirred in barrel on its lees and racked when necessary to soften the tannins. After the first 12 months, the wine was racked off the lees for clarity before bottling.

TASTING NOTES

Our 2012 Primitivo (ancestor of Zinfandel) is gracefully aromatic with notes of cherry, cranberry, anise and a hint of dill. With a clean finish and just the right amount of tannins, this well-balanced vintage is sure to please.

AWARDS

Silver, San Francisco International 2015

