## PRIMITIVO CLEAR LAKE COUNTY ROSA D'ORO

## Retail \$24 Estate Bottled

1+ acre in two differently trained blocks
St. George rootstock, clone FPS 03
Hand Harvested 10/15-16/2011 @ 26 Brix
8-day fermentation, 85°F maximum
temperature
12 225l. barrels produced, all 2-5 years old
11 months in barrel
Racked by gravity two times
Unfined, unfiltered
3.72 bottling pH
RS/.03
260 cases produced
Hand bottled
14.4% ABV

Primitivo is the Italian Zinfandel grown in the area of Puglia in Southern Italy. Though they are genetically identical Primitivo is considered to be more feminine and rustic. The characteristic red raspberry and black pepper with plum characteristics are apparent with a little rose petal and a savory earthiness that balances a touch of powdery tannin and moderate acidity. Ready to drink now but will age gently for 5 years.

2011 started slow and continued to be cool and moderate throughout with classic clear Lake County weather and pleasant warmth in summer. The real story was three inches of rain right at the beginning of harvest. Early and mid-ripening cultivars were hit hard and the unseasonably cool and highly humid conditions necessitated extra care. Those who were diligent in the field enjoyed good acid levels, low alcohol and savory tannins.

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