



BETHEL RD

WINERY

2020 PRIMITIVO

APPELLATION: Paso Robles, California

VINEYARD: Whale Rock Vineyard

ABV: 15.5%

TOTAL ACIDITY: 0.6 g/100ml

pH: 3.84

RS: 013 g/100ml

GRAPES: 1.4 Tons Organic, hand-harvested on 22 October 2019

PROCESSING: 1.5 Ton open-top fermenters, hand punch-downs, followed by gentle pressing

FERMENT: Fruit was cold soaked followed by a lengthy primary fermentation. Secondary malolactic fermentation 100%.

AGING: 26 months in 30% new and 70% neutral French oak barrels and puncheons

BOTTLING: 78 cases

AROMA: Boysenberry, fig, cocoa, and white pepper fill the glass.

PALATE: Full mouthfeel with elegant tannins, balanced acidity and a plum core.

PAIRINGS: Grilled steak, BBQ pork, pasta with Bolognese sauce. Cheese - Aged cheddar or provolone.

HARVEST NOTES: 2020 -Everything about this year has been unforeseeable. Luckily the grapes were somewhat immune. Spring was on time with very little threat or damage from frost followed by a long and moderate growing season. We did get a hot spell that reduced the grapes on the vine and some areas struggled. Worse were the fires that caused smoke to hang in the air for days. We were extremely worried about a potentially memorable vintage ruined by smoke taint. We tested everything and are confident we dodged a bullet. Whew! Look forward to full bodied reds and aromatic whites.

