



BETHEL RD

WINERY

2021 PRIMITIVO

APPELLATION: Paso Robles, California

VINEYARD: Whale Rock Vineyard

ABV: 14.8%

TOTAL ACIDITY: 0.61 g/100ml

pH: 3.57

RS: 0.26 g/100ml

GRAPES: 1.6 Tons Organic, hand-harvested from the Whale Rock Vineyard on October 22, 2021

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

FERMENT: Fruit is cold soaked followed by a lengthy primary fermentation. Secondary malo-lactic fermentation 100%.

AGING: 26 months in 25% new and 75% neutral French oak barrels and puncheons

BOTTLING: 90 cases, April 2024

AROMA: Blackberry, fig, nutmeg, and white pepper

PALATE: full mouthfeel with elegant tannins, balanced acidity and a blackberry core

PAIRINGS: Grilled steak, BBQ pork, pasta with Bolognese sauce.

HARVEST NOTES: Every vintage has its personality. 2021 is no exception. The spring did not produce any real frost events that could have harmed the tender vines. Most of spring was mild and caused a lingering set of the grapes on the vine. Summer was generally mild with no major heat events. The challenge was getting even ripeness with the delayed fruit set. Patience and constant field sampling paid off! Some varieties came in early, and some lingered on until nearly Thanksgiving but in the end, everything made it for our Estate wines and as always 100% organic certified. Look for bright fruit in the white wines and soft tannins in the red wines.

