



BETHEL RD

WINERY

2022 PRIMITIVO

APPELLATION: Paso Robles, California

VINEYARD: Whale Rock Vineyard

ABV: 15.8%

TOTAL ACIDITY: 0.62 g/100ml

pH: 3.73

RS: 0.26 g/100ml

GRAPES: 1.4 Tons Organic, hand-harvested from the Whale Rock Vineyard on October 28, 2022

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, February 2025

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: After 40 harvests one would think all possibilities would have been exhausted and there would be repeat scenarios. I may have to do another 40 to see that happen! Vintage 2022 started with enormous potential for an average yield but with superior quality. The spring was warm, bloom and set saw no bad weather and the summer began perfectly. Our cluster counts were good, and the weather portended for an early harvest. But...there is always a but, just as the berries were sizing up a tremendous heat wave settled in over California and the vines struggled; the berries stayed small, and the yields shrunk. Harvest was still early. The resulting wines though are looking amazing with deep color and wonderful ripe fruit flavors. Our grapes stood up to Mother Nature to bring you bright whites with tons of flavor and reds of uncompromising complexity.

