



BETHEL RD

WINERY

2019 PRIMITIVO

APPELLATION: Paso Robles, California

VINEYARD: Whale Rock Vineyard

ABV: 15.9%

TOTAL ACIDITY: 0.68 g/100ml

pH: 3.79

RS: 0.2 g/100ml

GRAPES: 3.5 Tons Organic, hand-harvested from the Whale Rock Vineyard on 1 November 2019

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

FERMENT: Sequential inoculations over 3-5 days with several yeast species. Secondary malo-lactic fermentation 100%.

AGING: Two years in 36% new and 64% neutral French oak barrels and puncheons

BOTTLING: 204 cases

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. Cheese - Aged cheddar, provolone

HARVEST NOTES: Vintage 2019 is like the Tale of Two Cities. The beginning of harvest was a bit late to start but the fruit was ripe, juicy, balanced, and full of color. It felt like an amazing super vintage was in the making both in quality and timing. However, we must never forget that we are farming, and anything can happen. A series of early frosts hit, and the vines slowed down making the tail end of harvest more difficult and time consuming. 90% of the fruit made it in time so overall the outlook is still bright!

