



# BETHEL RD

WINERY

## 2018 PRIMITIVO

APPELLATION: Paso Robles, California

VINEYARD: Whale Rock Vineayrd

ABV: 15.5%

TOTAL ACIDITY: 0.07 g/100ml

pH: 3.7

RS: 0.05 g/100ml

GRAPES: 3.1 Tons Organic, hand-harvested from the Whale Rock Vineyard harvested at 26.5 brix

PROCESSING: Hand-fed destemmer, 1.5 Ton open-top hand-pinched-down fermenters, 1.5bar soft membrane pressing

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

AGING: 2 years in 33% new and 67% neutral French oak barrels and puncheons

BOTTLING: 146 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: 2018 was an interesting year. A mild spring led to a favorable bloom and set period for the grapes. The summer had a heat spell for an extended period which pushed the ripening into high gear. After that, the temperatures moderated, and the grapes came in over an extended period. Berries sized up, and the yields were just slightly above our estimates. Great color and extraction all around!

