

# 2018 Estate Primitivo Amador County



**Blend:** 100% Estate Primitivo

**Vineyards:** Our 2.2 acres of Estate Grown Primitivo is head-trained and pruned to six shoots with two buds per shoot. The Primitivo is usually the first red to come off the property for harvest every year.

**Tasting Notes:** A lovely aromatic nose of dark plum and black cherry is evident immediately. The burnished burgundy color and weight of the wine invites a taste. The silky mouthfeel is a wonderful complement to the soft tannins. Flavors roll easily across the palate - cherries, red currants and dark fruit. The flavors of the wine are very well balanced creating a wholly pleasant experience with a long and lovely finish. Enjoy now!

**Cooperage:** 20 Months in 20% New French Oak

**pH:** 3.71

**TA:** 6.8

**ABV:** 14.1%

**Cases Produced:** 504

**Pairing Suggestions:** Pairs well with grilled meats, such as ribeye or even smoked BBQ ribs. It also complements rich cheeses, such as aged cheddar or gouda.

Jess's favorite pizza and lasagna wine!