



TA: 0.54 g/100 mL

PH: 3.67

ALCOHOL: 14.4%

BLEND: 100% Primitivo

CASE PRODUCTION:

200

#### WAHLUKE SLOPE

## 2021 Reserve Primitivo Stone Tree Vineyard

#### VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

#### VINEYARD NOTES

- The Wahluke Slope appellation is unique in that it sits on a single landform within the vast Columbia Valley.
- A low yielding vineyard site that benefits from hot summer days, warm evenings and silty-loam soil, providing a unique terroir for Primitivo.

#### WINEMAKING NOTES

- Hand-picked grapes were destemmed and crushed with 30% whole berries remaining held separately for vinification.
- Grapes were fermented for 6-10 days on skins in open top and stainless steel fermenters.
- The wine was aged in 20% new French and American oak barrels for 18 months to maintain its special fruit quality.

#### RECOMMENDED FOOD PAIRINGS

- Pairs well with roasted lamb, pasta primavera, and BBQ pork.

#### TASTING NOTES

A rich and complex wine that has notes of ripe raspberry, baking spice, and jam. Smooth tannins frame flavors of blackberry, and cinnamon transitioning to a long supple finish. - Will Wiles, Head Winemaker