

Monte Volpe

2017 PRIMITIVO MENDOCINO COUNTY

Background

Primitivo is a clone of Zinfandel that is traditionally grown in Apulia (the "heel" of Italy), where it was introduced in the 18th century, most likely coming from Croatia. Mendocino County has been a great home to Zinfandel, making Primitivo was an obvious fit, where it grows very well on the warm hillsides and benchlands.

Vineyards

Our Primitivo is produced from grapes grown in the Calpella and Ukiah Township in the eastern foothills overlooking the Russian River in Mendocino County. 82% of this wine is Primitivo grown by the Testa family in a small vineyard with shallow rock laden Pinole white clay-loam soils. The other 18% is Zinfandel from the Bartolomei vineyard in the Talmage district of the Ukiah valley.

Winemaking

Hand-harvested at an average 25.2 brix between September 13th - October 4th, 2017 these grapes were crushed and destemmed into small open-top stainless steel fermentors. After 4 days of a pre-fermentation cold-soak, the wine was fermented for 2 weeks while the cap was being pumped over and punched down twice daily. After ageing for 36 months in French and American Burgundy oak barrels, the wine was egg white fined and filtered.

Winemaker Comments

The finished wine has a dark purple-garnet color with aromas and flavors of spicy dark fruits and blackberries. A complex bouquet of toasty oak, cedar and earth tones blend perfectly with the fruit forward aromas. Rich, full tannins and mouthwatering acidity produce a great food wine that is capable of ageing for a long period, which is unusual for this wonderful variety.

Winemaking Data

Harvest

Date: September 13th - October 4th

Fermentation & Aging

Fermentation: 4 days of cold soak, pumped over and punched down twice a day for 11-15 days in stainless open top fermentors
Aging: 36 months in French and American Burgundy barrels.

Wine

Blend: 82% Primitivo
18% Zinfandel
Alcohol: 14.9%
Total Acidity: 6.8 g/L
pH: 3.65
Residual Sugar: 0.3% (dry)



Food Pairing:

A perfect wine for wild game, roasted leg of lamb and stews infused with herbs and spices.

For Additional Information

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