

TEDESCHI



FAMILY WINERY

2018 PRIMITIVO
LOS CARNEROS

Vineyard and Winemaking

Our 2018 Primitivo came from the cool windswept Santa Giordano Vineyard in the Sonoma Los Carneros region. Hand harvested on November 7, 2018, we brought the grapes back to the winery where we gently destemmed directly to bins. We allowed the grapes to soak untouched for a week before we initiated the fermentation. We gently punched down the grapes by hand twice, sometimes three times, daily until the wine was dry. At that point we gently pressed the grapes directly to barrel, 20% of which was new Hungarian and 20% of which was American oak. Over the course of 15 months, we racked the wine twice, to clarify and develop the body. We gently filtered before bottling a very limited 105 cases.

Tasting Notes

Pronounced notes of ripe boysenberry, Kirsch liquor, cream soda, caramel, maple syrup, and hints of blackberry, allspice, black licorice, and tangerine. Opens with notes of candied boysenberry, spiced citrus, cola spices, and dark chocolate truffles. A complex palate continues to unfold over time revealing even more dark stone fruit and baking spices. Our 2018 Primitivo will age and gain in complexity over the coming 7 to 10 years.

Chemistry at Bottling

Bottled: February 21, 2020

Alcohol : 14.2%

pH : 3.34

Acid : 7.3 g/L

Residual Sugar : 0 % dry