

SOLO NOSTRO



2021

HARVEST DATES

Primitivo..... 09/06/21

BLEND

Primitivo..... 100%

AlcV..... 15.1%

pH..... 3.88

TA..... 5.8 g/L

CASE QTY - Limited Availability

WINEMAKER - Ted Seghesio

RETAIL - \$55/btl

S E R P E N T E

ROCKPILE AVA • SONOMA COUNTY

THE VINEYARDS

Perched high above the Dry Creek Valley and ranging from 800-2100 feet in elevation, Rockpile viticultural area is a 15,000 acre appellation with a scant 200 acres of vineyards dotting the steep slopes of rugged terrain. Establishing a vineyard here is not for the faint of heart. With shallow soils composed of clay, volcanic rock, and gravel, water retention can be challenging. With careful stewardship, the extremities of these growing conditions can actually drive quality into the grapes that can withstand the elements.

THE VINTAGE

The ongoing drought presented challenges in 2021, as winter rains totalled around just 15 inches and stern conservation efforts by growers were implemented to limit water use. An early harvest charged by the usual late summer blast of heat yielded a lighter crop with smaller berries and intensely concentrated fruit.

THE WINEMAKING

A 14-day punchdown fermentation poised at 86°F to coax out the deeply-hued color and brambly essence. Aging in one year-old French oak barrels for eleven months added structure and enhanced complexity.

THE WINE

The aura of a cherry orchard in bloom piques the senses. Notes of clay earth and vibrant boysenberry comingle with Autumn spice box notes to capture the beguiling nature of high elevation grape growing. Primitivo's juicy acidity and fine tannins vividly complement this cultivar's sublime attributes.