

2018 ROSÉ OF PRIMITIVO

PASO ROBLES

20-Liter Kegs | Kegged May 3, 2019

VINEYARD

Primitivo is an Italian selection of Zinfandel and produces excellent wines when grown in a warm region such as Paso Robles. The Primitivo at Jack Knife vineyard is organically farmed and will gain organic certification in 2020.

The countryside around Jack Knife Vineyard looks much like Tuscany; rolling hills and lots of vineyards. The climate is similar, Mediterranean with warm summer days and cool evenings. This site is 23 miles inland from the Pacific Ocean, 700 feet above sea level and consists of well-drained, fine sandy loam soils.

VINTAGE

2018 in general was a slightly warmer growing season when compared to historical averages. Lower than normal rainfall over the winter resulted in a slightly later bud break, and cool weather during flowering extended the bloom period. July was warmer than average, but once the heat wave subsided, the weather pattern returned to normal leading up to harvest, which began anywhere from one to three weeks later than usual. The weather during September and October was beautiful with mild temperatures. We had the luxury to harvest at a rather slow, steady pace.

WINEMAKING

The rosé is made by drawing the free run juice from gently crushed grapes, and then holding the juice cold in stainless steel for 48 hours. At that point the clear juice is racked to a stainless steel tank for fermentation and aging. This is a dry, non-malolactic rosé which is gently filtered and put into kegs in the spring 2019.

Vineyard:

100% Jack Knife Vineyard, organic farming, organic certification in 2020

Harvest:

September 18, 2018. Harvested by hand

Fermentation:

Fermented in stainless steel.

Aging:

Aged in stainless steel.

Alcohol:

13.8%

pH:

3.54

T.A.:

5.40g/L