



2016 Primitivo

Alcohol label %: 15.1 | pH: 3.87 | Acidity (TA): 7.4 | Residual Sugar (g/L): 0.0



Growing Conditions

The 2016 vintage began the year as a warm spring that saw budbreak about a month earlier than normal, but then cooled off to a relatively normal vintage closer to 2012. After three successively warmer vintages from 2013-2015, this was a welcome respite to the trend. Bloom occurred about three weeks early, which put harvest dates equally as early but with ideal grape chemistry and sugars.

Harvest

Les Collines Vineyard, Walla Walla Valley AVA

Les Collines Vineyard is located in the famed Walla Walla Valley AVA in the state of Washington. It is situated right on the border with Oregon close to the Blue Mountains. The elevation changes between 1200 and 1500 ft across the vineyard creating many microclimates suitable for viticulture. The soil is a loess silt deposit delivered by the Missoula floods 10-12,000 years ago. The Missoula floods brought favorable topography and soil for all types of agriculture throughout the entire valley.

Winemaking

Ruby in color, ripe aromatics of raspberry, blueberry, acai, and cocoa supplement black tea, pomegranate, and cherry on the palate. Moderate acidity leads into stiff tannins, which will soften in the next couple of years. 3.87 pH and 7.4 g/L of titratable acidity. 18% new oak. Drink now through 2030.