

Brutocao

FAMILY VINEYARDS

*“Raspberries and blackberries...
milk chocolate...espresso bean finish”*



*W*e have been farming our land since 1943, blending our northern Italian heritage with our California roots.

Our family chose the lion from St. Mark's Cathedral in Venice, Italy to symbolize our rich history. Today, we continue this tradition by offering Estate wines for you and your family to enjoy.

2014 PRIMITIVO

CONTENTO VINEYARD ✦ ESTATE BOTTLED

GRAPES: *2 lots from our Contento Blocks #11 and #12*

HARVEST: *Hand picked on September 13th. Harvest Brix at 26.4*

PRODUCTION: *Morning loads, de-stemmed with 50% remaining as whole berries. Cold soak for 72 hours prior to fermentation. In temperature- controlled tanks, pumped over 4-2 times a day. Individual lots remained on the skins for average of 18 days. Pressed to tank, ML inoculated, settled for 24-72 hours, racked to French oak barrels, in 15% new oak. Barrel aged for 18 months.*

TECHNICAL ANALYSIS:

Bottling Date: June 2016

Cases Produced: 800

Alcohol: 13.5%

Total Acidity: 0.63

pH: 3.75

TASTING NOTES:

Sitting on top of our picturesque, hillside Contento vineyard, this single vineyard Primitivo is a beautiful expression of an old world varietal flourishing in the new world. Leading off with rich raspberry and blackberry fruit and hints of cloves and thyme, this nicely balanced wine has dark fruit and white pepper in the middle, resulting in a long blackberry, milk chocolate and espresso bean finish.



SUSTAINABLE WINEGROWER

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