



“...raspberry and spice...
honey, and focused tannins.”



We 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.

2010 PRIMITIVO

CONTENTO VINEYARD n ESTATE BOTTLED

Grapes: 3 lots from our Contento Blocks #11 and #12

Harvest: Hand picked on October 1st.
Harvest Brix at 27.1

Production: Morning loads only, stemmed and lightly crushed with 50% remaining as whole berries to stainless steel fermentors.
Cold soaked all lots for 48 hours. 9-10 days on the skins.
Pumped over caps 2-3 times a day. 100% French oak.
35% new oak. 18 months in barrel mix.

TECHNICAL ANALYSIS:

Bottling Date:	June 2012
Cases Produced:	1,200
Alcohol:	14.5%
Total Acidity:	0.60
pH:	3.83

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. With a nose of raspberry and spice, this balanced wine coats your mouth with ripe fruit and leaves you with notes of red currant, honey, and focused tannins.

SUSTAINABLE WINEGROWER

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