

Brutocao

FAMILY VINEYARDS

“Dried cherries & currants...
Red & black berries...caramel”



*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.

2018 PRIMITIVO

CONTENTO VINEYARD ✦ ESTATE BOTTLED

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

HARVEST: Hand-picked on September 21st. Harvest Brix 27.0

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 25% new oak. Barrel aged for 18 months.

TECHNICAL ANALYSIS:

Bottling Date:	June 2019
Cases Produced:	480
Alcohol:	13.5%
Total Acidity:	0.65
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. The Primitivo leads off with dried cherries and currants. This wine is nicely balanced with red and black berry fruit and subtle white pepper in the middle. A long finish hints of mint and caramel in the finish.



SUSTAINABLE WINEGROWER

1400 Highway 175 | P.O. Box 780, Hopland, CA 95449 | (707) 744-1066

www.brutocaozellars.com