



“...blackberry...buttered rum
...long, blueberry finish.”



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.

2013 PRIMITIVO

CONTENTO VINEYARD n ESTATE BOTTLED

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

Harvest: *Hand picked on October 9th.
Harvest Brix at 25.2*

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 17% new oak. Barrel aged for 18 months.*

TECHNICAL ANALYSIS:

Bottling Date:	June 2015
Cases Produced:	500
Alcohol:	14.5%
Total Acidity:	0.60
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 licorice, blackberry and buttered rum, this nicely balanced wine has spicy bright blackberry fruit in the middle and a long, blueberry finish.

SUSTAINABLE WINEGROWER

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

www.brutocaozellars.com