

2021 Alexander School Reserve Primitivo - 750ml

Appellation: Blend: Alexander Valley Primitivo 100% **Harvest Date:** 9/18/2021

pH: 3.36 TA: 6.6 g/L Cave Aged: 22 months in 6 American oak barrels RS: 0.23 g/L

Alcohol: 14.8% **Cases:** 300 (6 pks) UPC: 0-85798 10004-0

SRP: \$50

Primitivo is famous in southern Italy, particularly in the Puglia region (the country's boot heel) where the grape thrives. In California, there have been many debates on varietal's connections to Zinfandel. Definitive genetic analysis completed at UC Davis in 2003 proved that California's Zinfandel, Italy's Primitivo and Croatia's Crlienak/Pribidrag all share the same DNA profile.

In 2000 we planted Primitivo high above our winery on a one acre sloping site. It quickly became apparent that the varietal had very different flavor profiles than Zinfandel planted in the same area. Those differences make this a perfect choice for the Alexander School Reserve series.

The 2021 growing season enjoyed near-perfect growing conditions. The year began with unseasonably warm temperatures, and lower than normal rainfall. This was followed by weeks of steady daytime heat and cool evenings, allowing the grapes to ripen evenly. We picked the grapes on September 18th. At harvest, the quality of the fruit was excellent with high acidity and intense flavors. After harvest the grapes were de-stemmed into 1/2 ton macro bins for fermentation with Rockpile yeast. This yeast is perfect for rich concentrated reds, adding a lushness to the wine. After fermentation, the wine was cave aged for 22 months in six American oak barrels.

The 2021 Alexander School Reserve Primitivo offers aromas of blueberry, plum, red cherry, oak, vanilla, and black pepper. This is a medium bodied wine with spicy, earthy flavors of cranberry and raspberry along with warm spices and cardamon. While this is a big wine, it has zippy acidity and a juicy finish.

About Alexander School Reserve Wines:

Limited production wines that focus on some of the best and unique lots of wine harvested each year. Winemaker Kevin Hall creates wines showcasing unique varietals, techniques or vineyard sites. Each hand crafted wine is small production, uniquely different and one of a kind.



Profile:

Aromatic, juicy & spicy.

Pairing Suggestions:

Grilled meats, Italian cuisine – especially anything with a tomato sauce and hearty bean based stews/soups.

Accolades:

2021: Gold Medal - San Francisco Chronicle Wine Competition

ALEXANDER VALLEY VINEYARDS



