



2012 PRIMITIVO

Comparable varietal: Zinfandel

Primitivo is the Italian Zinfandel grown in the area of Puglia in Southern Italy. Though they are genetically identical Primitivo is considered to be more feminine and rustic with earthy undertones. The characteristic red raspberry, chocolate and black pepper-with-plum characteristics are apparent with a little rose petal and savory earthiness. The palate features a bit of powdery tannin and low acid that is balanced by a touch of French oak. Though it is ready to drink now it will age gently for at least 5 years.

Recommended pairings: most medium-weight dishes, pasta with fresh tomato, roasted chicken, low-spice Mexican food, Chinese beef dishes

The 2012 vintage is considered one of the most perfect vintages a winemaker might ever hope to see. Just enough rain fell over the winter, the Spring held little frost, fruit set was strong and the steady ripening warmth in Lake County was perfect and consistent. Even harvest took place under ideal moderate conditions. After a cold and wet 2011, 2012 was a gift.

Label Image

This famous interior image from a drinking cup (known as a kylix) tells the story of Dionysus sailing across the sea, possibly bringing Primitivo to the New World where it will begin a new life as Zinfandel in California. Made in 535 BC and found in a tomb outside Vulci, Italy, the detailed ship not only "sails" as one drinks from the cup but huge eyes on the exterior, protecting the drinker while their attention is diverted.



\$24 Retail

Kelsey Bench – Lake County

Estate Bottled

94% Primitivo

6% Petite Sirah

414 cases made

14.5% ABV

Harvested early-October

2-3 year old barrels used

unfined, unfiltered

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