



K O K O M O

W I N E R Y

2017 Primitivo, Timber Crest Vineyard, Dry Creek Valley

Varietal: 100% Primitivo
Appellation: Dry Creek Valley
Harvest: September 2017
Barrel Aging: 11 Months
Cases Produced: 136
Alcohol: 14.9 %

Vineyard Description:

Timber Crest Vineyard sits above Dry Creek Road on the famed “Eastside bench,” home to the most ancient vines in the Dry Creek Valley. For years, Timber Crest Farms was known for their organic dried fruits; now it is home to our winery. The well-drained Yolo Gravelly Loam provides a tolerable amount of stress on the old vines, producing great and complex fruit. Cool nights and foggy mornings greet the vines most days, lending to retention of acidity.

Winemaker Notes:

Originally planted by winegrower and partner, Randy Peters, in the mid-1990’s, this Primitivo was planted as a clone of Zinfandel to create diversity in Zinfandel blending. It wasn’t until the early 2000’s that the industry realized that Primitivo was not a clone of Zinfandel (which originated from Croatia), but that it was instead its cousin (deriving from Italy). Only some vintages of Primitivo make the cut for us – we only bottle Primitivo separate from Zinfandel on vintages when we believe we need to isolate the varietal and showcase its beauty. This Aubergine-colored Primitivo immediately enchants with aromas of currant, blackberry, and cardamom interspersed with hints of pink peppercorn. Flavors of Huckleberry, plum, and dark cherry wash over the palate in this medium-bodied wine and its velvety tannins are perfectly balanced by a bright and lively acidity. Notes of dark cherry with subtle nuances of nectarine provide a pleasantly lingering finish.

