

Jeff Runquist Wines

2004 "R" Primitivo Nostro Vino Vineyard, Amador County

Is Primitivo really Zinfandel, or Zinfandel Primitivo? Who knows? Even the DNA experts don't agree. But given the longstanding success of Zinfandel in Amador County it was only fitting that Primitivo be given the same opportunity to distinguish itself in the Sierra Foothills. In the early 1990's Tom Dillian planted two acres of vineyard to a selection of Primitivo from Southeastern Italy. It is from this small vineyard that I purchase grapes to produce this wine. As one would expect two acres doesn't produce much fruit and in 2004 I crushed just over two tons on September 9th. After a week long fermentation on the skins the wine was pressed to small oak barrels where it aged for 17 months before being blended and bottled in February of 2006.

The 2004 Primitivo has an exceptionally deep ruby color with carmine hues. The aromas are of black cherries, blueberries, and plums. A bouquet of toasty oak with nuances of cinnamon compliments the black fruit aromas. On the palate sweet ripe raspberries mingle with flavors of cedar and oak. The fruit flavors have a seamless transition to a soft lingering finish featuring mocha/chocolate oak with notes of dust and mineral. The tannins are soft and well integrated making the wine quite smooth.



Varietal

100% Primitivo

15.0% Alc.

0.74 g/100ml TA

3.52 pH

Oak Regime

37% French Oak

50% American Oak

13% Neutral American
and French Oak

Released

April 1, 2006

118 Cases Produced