Zinfandel  NV (18/19 Vintages)

Estate Bottled

Kelsey Bench - Lake County

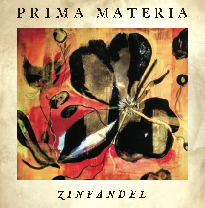
Grown at 1450’ elevation on red, obsidian-strewn soil resulting from Mt. Konocti’s volcanic upheaval, our Zinfandel combines 2 vineyard blocks with the hope of finding dignified Primitivo-ness in the land of Zinfandel.

**Vineyard:** Zinfndel was one our first vines planted in 1999 and then another block in 2004. It is actually a mix of DuPratt Zinfandel and clone 03 Primitivo, both on St. George rootstocks. The blocks are trained differently and planted in different orientations. California sprawl and quadrilateral training. Small amounts of estate Petite Sirah and Aglianico were blended in post fermentation.

**Winemaking:** All blocks hand harvested and fermented separately in stainless and bins. Fermentations lasted 14-16 days generally and were straightforward spontaneous ferments after destemming. A touch of whole cluster was in the mix in 2019. Wood-basket pressed at dryness. About 12 months in barrel on average before spending 5 months in tank before bottling. Maintaining some of Primitivo’s phenolic bramble character was important, especially with the bassy blenders.

**Vintages:** 2018 was a fire year, with lots of heat spikes and then a beautifully moderate fall. After 2018 and 2020, 2019 seems like some abstract dream. Sure, there was heavy rain, and enough heat to take harvest from 2 weeks late to one week early, and there was the week without electricity. But, there was no smoke, using stems was ok, we could use press wine, and we could still dream.

**Label Image:** Contemporary artist Bill Gian has been a friend of Prima Materia’s for some time, and we were excited when he offered his “Black Poppy” painting to use. Much of Gian’s art explores his Greek-American heritage, and it felt like a worthy match to Crljenak Kastelanki’s own cultural identity inquiries, both past and present. Also, the black poppy is quite metal, with links to sleep, death, and Morpheus’ binary world of dreams as child of Nyx.



**85% Zinfandel**

8% Petite Sirah

7% Aglianico

50% 2018

50% 2019

Fermented mostly in stainless, a little in bins,

wood basket pressed

Yield: 3.5 tons per acre

20 neutral 225l barrels used for aging, mostly thin stave French and Hungarian oak

No racking

pH 3.78

TA 5.6gm/l

14.2% abv

480 cases produced

MSRP $25