

LOCATI CELLARS

(Located inside of the Marcus Whitman Hotel)

6 W. Rose St. Ste 102 Walla Walla, WA 99362
509.529.5871



2012 Primitivo

100% Primitivo

100% Les Collines Vineyard, Walla Walla Valley AVA

Alc. 14.8% By Vol.

Growing Season

The 2012 growing season was remarkably average. In terms of quality, average in Walla Walla means excellent. Temperatures were perfect for growing grapes, and the finish to the season allowed ample time for the fruit to reach full ripeness. As is typical, we had big swings in the daytime highs to nighttime lows that allow our grapes to preserve their acidity.

Vineyards

Columbia Valley AVA is the largest grape growing region in the state of Washington, consisting of 43,317 acres of vineyards. The Columbia Valley AVA equates to 98% of the total vineyard area planted in the state of Washington.

Les Collines Vineyard, Walla Walla Valley AVA

Les Collines Vineyard is located in the famed Walla Walla Valley AVA in the state of Washington. It is situated right on the border with Oregon close to the Blue Mountains. The elevation changes between 1200 and 1500 ft across the vineyard creating many microclimates suitable for viticulture. The soil is a loess silt deposit delivered by the Missoula floods 10-12,000 years ago. The Missoula floods brought favorable topography and soil for all types of agriculture throughout the entire valley.

Barrel composition

20% New Hungarian Oak

80% Neutral French Oak

Tasting Notes

This is our first release of Primitivo, which is Italian Zinfandel. Zinfandel and Primitivo are genetically identical but have been separated for a couple hundred years so there are some differences, but in general both are late ripening, love heat and sun, and have huge grape clusters. The grapes for this wine were sourced from the Les Collines Vineyard in the Walla Walla Valley AVA. Ruby in color, ripe aromatics and flavors of blueberry, raspberry, blackberry, red currant, and acai lead to black tea, dusty tannin, and a linear acidity typical of Italian styles. The wine is both jammy and delicious. 3.83 pH and 6.98 g/L of titratable acidity. 20% new oak. Drink now through 2020.

Cases Produced: 126

Release Date: November 2014

