

Coyote Canyon

WINERY

2017 Primitivo

Horse Heaven Hills

VINEYARDS

Coyote Canyon Vineyard

VINTAGE

2017 tracked right along our long-term average temperatures. It seemed like it was going to be another hot vintage with a hot June, but the weather mellowed, and we were left with average temperatures. It was one of the early fire years, Washington was impacted by fires up in Canada and Oregon. The smoke cloud ended up moderating some of the hotter weather we were anticipating and thankfully did not damage any of the grapes. After we got started picking in September the weather took a slight cool turn and allowed all our grapes to hang as long as we needed. One of the great things about WA is the cooling weather pattern in September and October.

WINEMAKING

What an amazingly beautiful grape. If you get a chance to come out to the vineyards around harvest time this is one of the most beautiful and tasty grapes you will get a chance to try. The clusters are big with firm tasty grapes. They look like they come straight out of a photograph.

I feel like this grape is an underappreciated varietal. It may be an underdog but those who have discovered it are better off. Its plump and juicy, a great everyday bottle of wine.

Primitivo is picked in the middle of harvest, sometimes a little earlier. The grapes are harvested and then fermented in a small tank before being pressed off

TASTING NOTES

The aromas jump out of the glass, blueberry pie, oak, spice, and nutty notes. The flavors follow suit, red fruits, sweet oak, and baking spices. Drinks smooth and easy. Drink 2019-2027

AWARDS

Coming Soon



DATA

Blend Composition:	90% Primitivo 8% Merlot 2% Barbera
Alcohol:	15.6%
pH:	3.87
TA:	5.6g/l
Grower Degree Days:	3611
Pick Date:	October 11, 2017
Bottling Date:	September 12, 2019
Case Production:	92