Sagrantino  NV (‘15/’16/’17)

Estate Bottled

Kelsey Bench - Lake County

**Story:** On the personal level, planting Prima Materia’s acre of Sagrantino in 2012 required an 800-mile road trip to Eastern Washington to pick up the vines, which were unavailable in California, then losing 35% of them under a foot of snow in 2013. In 2018 we lost 30% of the vintage in a bin-tipping catastrophe that flooded the barrel room. Something about the vine makes it a most troubled and demanding love, and after planting it in 2012, the first bottling is only being released now seven years later. A complicated relationship to be sure…

**Vineyard:** Sagrantino here offers a serious terroir match. Altitude, clay and rock soils, and a warm Fall. The trick with Sagrantino is to get the crazy tannin under control before the sugars go ballistic. Sagrantino works with cordon and spur pruning, but its incredibly leafy nature photosynthesizes rocket fuel, sometimes reading 13% a month before we can even imagine picking with the raw, face ripping tannin. We now snap all laterals and remove leaves to choke back the sugar accumulation and buy some tannin maturing time.

**Winemaking:** All moved by hand and buckets, bin fermentations usually taking two weeks and handled very gently.

**Vintage(s):** This blend is one barrel each from 2015, 2016, and 2017. Young vines equal more fruit and less tannin, and each vintage showed a different face, creating a more complete final picture. Plus bottling just one barrel is sad, so going non-vintage and bottling three was slightly less silly.

**Label Image:** The image depicts the green lion eating the sun (“vitriol” purifying matter and yielding gold) in a 1622 alchemy text, which was a very common and frequently reproduced instruction manual for making gold. But, this particular image is a source of much controversy both in the chemical and metaphysical sense due to the backward opertions, and it may apply to an individual being purified by the lion eating them, or its opposite destructive meeting. Such ambiguity is not uncommon in the highly interpretive alchemical arts.

A picture containing text, book

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**100% Sagrantino**

FPS 01

Imported by Pepi, originally thought to be Sangiovese

Yield: 1.2 tons per acre

3 neutral 225l barrels used for aging, mostly old thin stave French and thicker Hungarian oak

No racking until bottling

unfined, unfiltered

pH 3.78

TA 5.7gm/l

14.4% abv

72 cases produced

Hand bottled

SRP $40