

**Variety:** Primitivo (100%)

**Origin:** Idiot's Grace Vineyard (Mosier, OR, USA) and Hamm Vineyard (Lyle, WA, USA)

**Growers:** Brian McCormick; Robert McCormick

**The Sites:** Farmed organically on windswept, agate-strewn benches overlooking the Columbia River from both the Oregon and Washington banks.

**The Vintage:** A precocious spring gave way to a summer of somewhat erratic but conducive weather. First grapes came off early, but the season had calmed and then seemed to stretch, giving an atypically unhurried harvest season.

**Harvest:** September 9 & 22 (Oregon), and 29 (Washington)

**Lab:** 16.4 % ABV, pH 3.76

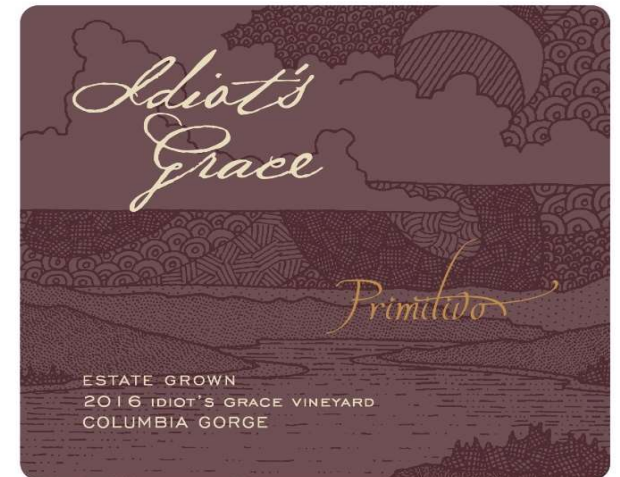
**In The Field:** The decision to plant Primitivo was a nod to Zinfandel, as a 'vinifera' grape the US can *kinda* call its own. The variety is irritated by Gorge winters though (in Mosier), and has required retraining and even replanting on more than one occasion. Small yields of intense fruit.

## Fermentation, Upbringing and Bottling

Exposed bunches showed considerable berry shrivel which further decreased the crop weight here, bolstering alcoholic strength and imprinting the wine's aromatic profile. Fermentations conducted by indigenous microflora, with a portion of stems retained during a short *cuvaison*.

Bottled 28 November, 2018. 104 cases produced

*Idiot's Grace*



# Idiot's Grace *Primitivo*

2016  
Columbia Gorge AVA

Aromas are opaque and sweetly rich: forest floor and dark soy sauce beneath macerated, black summer fruits, dead-ripe. Warming but with a lightly minty lift; firm but not heavy