



Technical Data

2022 Primitivo

Vintage: 2022

Grapes: 100% Primitivo

Appellation: Texas High Plains (Lahey Vineyards located in Terry County)

Soil Type & Elevation: Amarillo Loamy Fine Sands at 3,350 feet

Harvest Date: 9/7/2022

Harvest Method: Mechanical

Sugar Accumulation at Harvest: 25.4°Brix

Skin Contact: 9 days (fermented at 61°F; initial 24-hour cold soak conducted before inoculation)

Aging: Two months in stainless steel (through primary and malolactic fermentation), followed by 2 years in 60% European oak, and 40% American oak (20% new, 30% once-used and 50% neutral)

Filtering: Diatomaceous Earth

Finished pH: 3.50

ABV: 14.6%