

2011
Zinfandel
California

W I N E N O T E S

• G R A P E S O U R C I N G •

Grapes for our California Zinfandel were harvested predominantly from vineyards in the Lodi area in California's Sacramento River Delta. Lodi has emerged as a star for producing intense, fruity Zin with ripe berry flavors. Grapes are cooled off on warm Central Valley days by the breezes off the Delta, extending the growing season and adding layers of flavor.

Appellation: 100% California

• V I N T A G E •

The 2011 growing season provided almost ideal growing conditions for wine grapes in Lodi. The climate was generally cool and moderate, allowing full development of fruit flavors and acidity. Normally Zinfandel grapes tend to ripen at an uneven pace, however with the gentle temperatures through the fall less cluster sorting was needed and the character of the wines will tend toward full ripeness with spicy cool climate layers.

Wine analysis: 0.64% titratable acid, 3.61 pH, and 13.8% alcohol, by volume

• W I N E M A K I N G •

The grapes were fermented on the skins for up to two weeks, then gently pressed into a tank for the malolactic conversion. A gentle percentage of oak was chosen to keep the varietal character front and center, while still adding vanilla, caramel and oak undertones. Delicious, jammy Zinfandel flavors were enhanced by careful blending with other red varietals to provide structure and deepen the color. Syrah is often a popular choice for its spicy, fruity character and deep red hue.

Varietal Blend: 85% Zinfandel, 15% other Reds

• W I N E M A K E R ' S N O T E S •

Crisp red berry and currant flavors, a touch of allspice and a smooth yet crisp finish. This jammy wine is versatile and fun to try with a wide range of dishes. Popular choices include barbequed meat, summer fare and any traditional Italian dish.