

2010 OLD VINE ZINFANDEL - Lodi

The growing season of 2010 in Lodi was relatively ideal. The vines started three weeks late in the spring, but the generally cool summer had enough heat spikes to allow us to harvest in late September. Our Zinfandel has aromas of vanilla, black tea, ripe berry jam, and nuance of black pepper and spices in the finish. It is very soft and very approachable in the mouth, with nicely developed tannins and just a hint of sweetness. This is the kind of easy drinking Zinfandel that has made Lodi Zinfandel famous over the decades.

In short, our 2010 Zinfandel is wonderful just to sip all by itself but it will work with just about any traditional red wine match including grilled salmon. In particular, with its classic flavors and soft finish, it will be awesome with classic comfort food dishes such as osso bucco, rich ragu pasta, or a hearty stew. **Be warned**, if you are having friends over, the conversation will be lively and the bottle will empty soon, so have a few extra bottles in reserve.



Alcohol:	13.8%
Total Acid:	5.4 g/L
pH:	3.86
Appellation:	100% Lodi
Residual Sugar:	0.48%