



Z Y N T H E S I S
Z I N F A N D E L
L O D I • O L D V I N E
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W I N E N O T E S

• G R A P E S O U R C I N G •

Our grapes were harvested 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. Many of the vines for our Zinfandel grapes range from 30 to 70 years old, with some as old as 100 years, providing grapes of complexity and intensity. These grapes are what make our wine uniquely rich and flavorful.

Grape Sourcing: 95% Lodi, 5% California

• V I N T A G E •

2010 is being called a banner year for Lodi Zinfandel. In contrast to challenging cool and wet weather in the North Coast, the more even temperature patterns in the Lodi River Delta made it a much easier year for grape growers. Cool summer temperatures resulted in excellent acidity and balanced flavors in the grapes. Growers used tools such as canopy management and irrigation to manage a heat spell August, allowing them to bring in grapes with full ripe flavors before rains arrived in October.

.61% TA, 3.54% pH and 14.8% alcohol, by volume

• W I N E M A K I N G •

The grapes were fermented in stainless steel for approximately one week. After pressing, the wine was aged in a combination of new and used French and American oak barrels which add vanilla and sweet spice notes. Ripe, rich Zin flavors were enhanced with a touch of Petite Sirah, which provides a rich tannic structure, framing the Zinfandel fruit

Varietal blend: 95% Zinfandel, 5% Petite Sirah

• W I N E M A K E R ' S N O T E S •

Luscious concentrated blackberry aromas, with brambly flavors of rhubarb, strawberry and vanilla with lingering hints of toast & smoke. The wine will pair well with roasted or grilled meats, sausages or even more complex, spicy dishes such as jambalaya or paella.