



**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**  
**2 0 1 1**  
**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: 99% Lodi, 1% California*

• V I N T A G E •

While the 2011 growing season was challenging for growers in many areas, California's Lodi region experienced outstanding growing conditions. An April frost caused shatter in some areas, reducing crop yields. The cool than normal weather extended the growing season, with most of the region's grapes harvested before the October rains, resulting in grapes with excellent flavor development and maturity. Wines from 2011 tend to display ripe fruit aromas and flavor, richness, and balanced acidity.

*.59% TA, 3.65% pH and 14.3% 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: 94% Zinfandel, 6% 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.