

2008 Old Vine Zinfandel

Lodi – Harvey Vineyard

Technical Data

Harvest

100.0% Zinfandel
Harvest date: 12 October 2008
Harvest Brix: 28.0 degrees brix
pH: 3.89
Total Acidity: 0.64 g/100ml

Wine

Alcohol: 14.8%
pH: 3.81
Total Acidity: 0.66 g./100ml
Barrel Aging: 20 months in
66% new American and
33% older French Oak
Bottling Date: 13 July 2010
Cases Produced: 98

Winemaking Notes

We have returned to the Harvey Vineyard in Lodi, part of the Vino Con Brio estate, to produce another beautiful Zinfandel. The late summer heat elevated the sugars while the ripening of flavors was slow. After careful hand harvesting the grapes were fermented in small lots utilizing specialty yeast D254 to enhance the bright fruit qualities of Zinfandel. The wine was aged for 20 months in mostly new American oak.

Tasting Notes

Rich ripe aromas of plums, raspberries, blueberries abound from the glass. Hints of chocolate and cassis add to the broad aroma profile. Full finished, this is a brawnier style of Zinfandel that is a direct result of the summer growing season. A perfect wine for fall and winter enjoyment and perfect for sipping before a roaring fire or other “lively” occasions.

Paul