

## **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