

GNARLED VINE



ZINFANDEL

UPC	082544004607	PH / TA	3.60 / 6.3 g/L
APPELLATION	California	BLEND	Zinfandel
ALCOHOL	13.5%		Cabernet Sauvignon Merlot

ABOUT THE BRAND

Old vines, gnarled & sculpted by time, produce small yields of intensely flavored fruit. Every vintage is a rebirth of rich varietal character & a unique expression of the land.

WINEMAKING NOTES

The Zinfandel is a medium bodied with colors of red and purple. Notes of mocha, chocolate and jam on the nose. The wine has a soft round mid palate with a long finish and hints of oak notes.

FERMENTATION/AGING

Fermented cool 75-80°F temperature to slowly extract color and tannins and keep the fresh fruit character. Once the grapes have fermented to dryness the grapes or must are pressed off their skins and allowed to settle then racked off their heavy solids. Then specific bacteria is added to convert the Malic acid in the wine to Lactic acid that gives the wine a smooth mouthfeel and softer finish. After Malolactic fermentation is completed, a fraction of the wine is stored on various oak treatments to reach the desired profile and the other fraction is stored in stainless steel tanks.

*60% of the oak component is Medium-Heavy Toast American Oak
40% of the oak component is Medium Toast French Oak*

FOOD PAIRING

Grilled Sausages, Pork Ribs, meat Lasagna, Meat Lover's Pizza

Lodi

American Viticultural Area



- 551,000 Acres in Appellation
- 90,000 Acres of Wine Grapes
- Seven Unique Sub-Appellations

- Cool Ocean Breezes & Mediterranean Climate
- Long Growing Season
- Distinctive Sandy Soils for World-Class Wines