

OAK RIDGE

ANCIENT VINE ZINFANDEL RESERVE

UPC	082544006656	PH / TA	3.51 / 6.8 g/L
APPELLATION	Lodi, California	BLEND	Zinfandel
ALCOHOL	14.5%		Cabernet Sauvignon

ABOUT THE BRAND

Oak Ridge Winery started as a co-operative receiving fruit from extensive land holdings all over the Lodi region in California. Over the years, wines of distinct character emerged in the winery from certain vineyards and today we select the lots most representative of the Lodi's expressive terroir from our land holdings to come into Oak Ridge Winery and be crushed under our own name.

WINEMAKING NOTES

Lusciousness is the name of the game for this wine and it delivers in spades. Bright aromas of raspberry jam and black cherry are the focal point of the flavors, but it carries with it lots of baking spice, vanilla and a hint of cocoa. The wine is positively unctuous on the palate with a texture like molten chocolate and a long, lingering finish.

FERMENTATION/AGING

Soon after crush the best lots offering the most expressive fruit and most density are selected for their bright fruit which is needed to match richness they will receive from a carefully selected oak program designed to broaden the palate, intensify the mid-palate and add aromas of chocolate and vanilla.

FOOD PAIRING

Texas-style Beef Brisket, Pulled-Pork Sliders with Garlic Aioli, Grilled Ribeye with soy marinade, Wood-fired oven pizza with prosciutto and arugula



ANCIENT VINE
ZINFANDEL
LODI, CALIFORNIA Lot 2170

