

OAK RIDGE



Ancient Vine Zinfandel

WINEMAKING NOTES:

Blackberry, Dutch chocolate, raspberry, vanilla, caramel and subtle touches of black pepper burst out of the glass for this Zinfandel with a round, soft, voluptuous mouth-feel that delivers a broad, full presence and subtle tannin the offer a velvety texture.

FERMENTATION / AGING:

Lodi is known for its big, expressive Zinfandels, so it is important for us to get plenty of extraction during fermentation to provide that bright raspberry, cherry, and blackberry our Zins have been known for. Usually we accomplish this by selecting from Oak Ridge Winery's variety of ferments ranging in temperatures and different binding agents such as oak added during fermentation to bind color. After fermentation we comb through the lots for the fruit character and expressive nature we are looking for and match these base wines to an ambitious oak program to offer plenty of chocolate, vanilla, fullness and mid-palate to complement the fruit and craft the type of big Zinfandel that has made the region famous.

FOOD PAIRING:

Barbeque-Pizza, Dry-rubbed BBQ pork ribs, Bacon and blue cheese hamburger

APPELLATION : Lodi, California

ALCOHOL: 14.0%

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