

Jenner Family Estates
Product Catalog and Tasting Guide
November 7, 2025

Our Purpose

I created Jenner Family Estates to bring the Lodi winegrape experience to you—from the vine to your glass—using our family’s last remaining old vine Zinfandel vineyard as the backdrop. In Block V (pronounced “Vee”), I personally tend every vine and hand select every cluster for harvest to bring you the best possible expression of our fruit.

Our Story

After 100 years and four generations farming winegrapes in Lodi, in 2013 we made a small commemorative vintage from our unprofitable old vine Zinfandel vineyard that was scheduled for replacement. We were so happy with the wine that we kept the vines and made another batch in 2016. 2017 was the last year that we were able to sell our grapes to a large winery (Michael David winery for their *7 Deadly Zins*). Wanting to continue our family’s winegrape farming tradition, in 2018 we partnered with Big Dog Vineyards in Milpitas, who made a beautiful Zinfandel matured in Appalachian oak. The idea was that each year we would give them the grapes and they would give us a few cases of wine for our family and friends. Unfortunately, they sold the winery in 2019. With no home for our grapes and harvest approaching, we reached out to Lodi Crush, who took us on as a custom crush client. With perfect fruit and one of California’s most sought after winemakers, our first commercial vintage took shape, ultimately scoring 90+ points and winning gold. Over the next six years, our tiny vineyard (“Block V”), personally tended by our proprietor, continued to produce great wines despite everything that the weather and the grapes threw at us. Today, we are a licensed winery with six different wines available in 39 states and three more wines on the way, including our best Zinfandel vintage ever now maturing in our barrels.

2019 Block V Zinfandel

Production: Our first commercial vintage. A perfect growing season, perfect fruit, impeccable winemaking, and optimum barrel selection—what else can I say? At the Orange County Commercial Wine Competition, this wine placed 13th out of 144 medal winning Zinfandels from every wine region in California.

Tasting: Our 2019 is known for its intense aroma, which is filled with Zinfandel’s characteristic raisin, black currant, and dark fruit notes, rounded out with toasted vanilla and warm baking spices from the new American oak. It has a silky smooth mouth feel with a tiny burst of tannins in the finish. *This wine has been in the bottle for 4 years, so you may want to decant it, aerate it, or give it about five minutes to breathe in the glass to evaporate some of the sulfites and soften the tannins.*

2020 Block V Zinfandel

Production: As perfect as 2019 was, 2020 was the opposite. Everything seemed to go wrong. First there was COVID. Then wildfires broke out in the hills, filling the valley with smoke. At one point I saw tiny white flecks of ash on the ripening grapes. Not knowing up front that we would never get enough smoke to affect the grapes, and with a heat wave approaching, I decided to harvest about a week early. A portion of the vines we used in 2019 were not yet ripe, so we

went to a different part of Block V (which was then 3.5 acres), and that gave us some fruit with more fresh berry flavors to complement the overripe dark fruit flavors from our best vines in the West side of the block. Thinking that this would be a mediocre vintage, I gave the winemaker permission to experiment with it, splitting the grapes into three batches for three different types of fermentations. After harvest, we made the sad but inescapable decision to pull out more than half of Block V, leaving only 1.5 acres. It was too much for one person to take care of while working full time. Not wanting to spend the money on new American oak barrels for a mediocre vintage, we re-used the barrels from our 2019 Zin along with a couple of neutral barrels we bought (“neutral” meaning used barrels that no longer impart oak flavors to the wine). At least one of the neutral barrels we bought was not truly neutral and imparted a little French oak to the wine. COVID supply chain problems forced us to keep it in the barrels for a full 24 months, rather than the normal 17 months, giving it a slight woody aroma. Just before bottling, we decided to add 4% Petite sirah to give it a little more color and body. The result was a full-bodied, fruity wine with a unique oak profile that surprised everyone. The excess woodiness disappeared after a year or so in the bottle, leaving a tremendous fruit flavor. This “fruit explosion” is still our proprietor’s favorite.

Tasting: A fruit forward Zinfandel with characteristic raisin, black currant, and dark fruit notes complemented by black pepper and fresh berry. The combination of subtle American oak with a touch of French oak adds the right amount of vanilla that enhances the fruit without overwhelming it.

2021 Harold’s Reserve Zinfandel

Production: Putting all the problems of 2020 behind us, all the stars aligned, the weather was perfect, and we again delivered two tons of perfect fruit to the winery. The grapes were healthy and fermentation went perfectly. Enthusiasm got the best of me, and I told the winemaker to buy two new French oak barrels. Bottling went smoothly, but I wasn’t happy with the result. The French oak gave the wine an aroma I was not familiar with. Though many Lodi winemakers use French oak for their very best Zins, studies have shown that Lodi Zinfandel pairs best with American oak. It was good, but it didn’t seem quite right to me. However, the deed was done and I had to move forward. We made this wine on my father’s 100th birthday, so we called it “Harold’s Reserve.” Turned out I was wrong. Harold’s Reserve was a huge hit among tasting room patrons, our [San Francisco] Bay Area friends, and local sommeliers. At the SF Chronicle competition, though it only won a silver medal, it was rated the top Lodi Zin in the \$35 to \$40 price category. As this wine has aged, the oak has evolved and deepened the flavor, giving more leather notes and enhancing the fruit during the finish.

Tasting: A rich Zinfandel with lots of dark fruit and cassis complemented by complex tannins with a touch of tobacco and leather. A rich fruity finish with hints of toasted vanilla.

Sandy Loam Blend Zinfandel [Non-Vintage]

Production: Both the weather and the grapes conspired against us again two years in a row. 2022 was a hot summer, and 2023 saw the vineyard under a foot of water through bud break. Though the grape chemistries during both harvests were the same as all our previous harvests, the grapes didn’t cooperate during fermentation and gave us some unexpected results. The wines tasted great, but because of their chemistry, we couldn’t bottle either vintage by itself. Our first red blend was born. When 2024 bottling rolled around, our first goal was to make a wine with both French and American oak. We also wanted to de-emphasize the oak and add only enough

to enhance the fruit. We blended our two best barrels of 2022 Zin (aged in almost neutral American oak) and a barrel of 2023 Zin (aged in second-use French oak). The result was a hidden gem. This Zin doesn't hit you in the nose. You have to spend some time with it in the glass, repeatedly swirling and smelling, to tease out this full range of aromas and flavors. The longer you spend with it, the more this wine will reward you.

Tasting: Put this wine in a glass and cover it for at least five minutes. A full range of Zinfandel aromas and flavors, from black pepper to raisin and cassis, with a full range of oak enhancements, from warm baking spices to vanilla. A silky smooth mouth feel with an unusually long finish of dried fruit and fig.

Basque Brothers Red Wine Blend [Non-Vintage]

Production: I wanted to make a wine that married my Lodi Zinfandel roots with my Basque heritage. After reserving the barrels of 2022 Zin for our Sandy Loam blend, we selected the next three best barrels (aged in almost neutral American oak) and a barrel and a half of 2023 Zin (aged in second-use French oak) for the base. We bought a barrel of Anaya 2022 Tempranillo, which was a light wine from an early harvest that was unusually aromatic, bursting with cherry and complemented by notes of cocoa, leather, and spice. We also bought a barrel of Bokisch 2022 Graciano, a rich bold jammy wine that was intensely perfumed with aromas of mulberry, violets and chocolate. After four blending trials, we settled on the exact amounts of Tempranillo and Graciano to get the flavor profile we were looking for.

Tasting: A full range of Zinfandel aromas and flavors, from black pepper to raisin and cassis, with a full range of oak enhancements, from warm baking spices to vanilla. The aromatic Tempranillo makes it "pop" with notes of cocoa and leather. A slight astringency in the mid palate is quickly softened by the full mouth feel of the Graciano, giving a plum and slightly floral finish.

2022 Sheldon's Big Bold Red Wine

Production: We had two barrels of 2022 Zin, a little Tempranillo, and some Graciano left over from the Sandy Loam and Basque Brothers blends. Not wanting to waste all that great wine, we threw it all together in a tote and added 15 gallons of Anaya Petite sirah to make a traditional bold jammy Lodi Zin (with a Spanish flair). We bottled it in "shiners" (no labels) and put it in storage, until we could figure out what to do with it. Surprisingly, it won the post-bottling blind tasting of our three blends. As I've served it to people at various events over the past year, warning them that it was a big bold high-alcohol wine not for the faint of heart, most came back and wanted more. One year after bottling, we pulled the pallet out of storage and labeled each bottle by hand. Though it contains the same wines as our Basque Brothers, our bottle cost was lower, so we offered it as a value priced wine.

Tasting: A full-bodied dessert-like red wine with characteristics of raspberry, blackberry, and dried fruit balanced with notes of black pepper, cinnamon, and clove.