



2022 OLD VINE ZINFANDEL

CALIFORNIA



WINEMAKING NOTES

The grapes were sourced from the esteemed Lodi and Amador regions. Aged for 12 months in two-year-old American oak barrels, this wine reveals concentrated fruit flavors that are both bold and balanced.

TASTING NOTES

On the nose, vibrant black currant and juniper berry aromas mingle with layers of new leather and black pepper spice. On the palate, the wine showcases a rich medley of ripe blackberry and dried apricots, enhanced by a juicy acidity that keeps it fresh and lively. There is an earthy complexity with soft, ripe tannins that give way to lingering flavors of berry jam and savory herb. The aging in American oak barrels imparts a touch of sweetness, along with a toasted edge that deepens the wine's character without overwhelming its natural fruit-forward nature.

FOOD PAIRINGS

A perfect pair with a variety of dishes, including wood-fired pizza, pasta with red sauce and absolutely anything off the grill.

AGING

Aged for 12 months in 2-year-old American oak

DATE RELEASED

September 2024

WINE PH

3.73

ACIDITY

0.55g/100ml

ALCOHOL

14.5%

UPC

0 80887 49385 0

