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OLD VINE  
ZINFANDEL  
MOKELUMNE RIVER  
2018

## vineyard

APPELLATION	Mokelumne River, Lodi
SOIL	Tokay sandy loam series
VINES	Head-pruned, 100% Zinfandel planted in the early 1900s and in 1965. The earlier planting is own-rooted. Vines are spaced 9 x 9 feet

## vintage

GROWING SEASON	The 2018 season was exemplary. Spring was drier than in 2017 and after two years of poor set, consistently mild weather led to good berry set. Higher cluster counts than the low yielding years of 2015-2017 coupled with cooler late summer temperatures brought longer hangtimes, with harvest dates about two weeks later than the previous vintage.
BRIX   HARVESTED	25.2° brix   September 15 <sup>th</sup>

## winemaking

VARIETALS	100% Zinfandel
FERMENTATION	Native yeast, three-week fermentation and maceration with 25% whole clusters. Pressed and barreled down before native malolactic fermentation
AGING	Aged on lees in neutral oak barrels for 13 months; bottled unfiltered
CASES   ALCOHOL	1,150   14.5%

*A concentrated and balanced old-vine Zin with pronounced black pepper from a historical Zinfandel growing region.*

-David Ramey

