

2015 1850° RED BLEND



KLINKER BRICK WINERY

Appellation

Lodi – Mokelumne River AVA

Varietal Composition

60% Cabernet, 30% Petite Sirah, 10% Old Vine Zinfandel

Growing Philosophy

When winemaker Joseph Smith joined Klinker Brick he sought to develop a wine that would highlight the best of Lodi's terroir. 1850° was inspired by Bordeaux blends, but is crafted using distinctively Lodi varietals. The result is a power house wine drawing on the structure of Cabernet, the aromatic elegance of Petite Sirah and the bright fruit character of Old Vine Zinfandel. 1850° is also the temperature at which bricks begin to be over-fired becoming dense Klinker Bricks, a fitting name for a wine with intense structure and depth.

Vineyard Highlights

Bechthold Vineyard (1989) Located on the Eastern side of the Mokelumne AVA about a half mile from the Klinker Brick tasting room, the Bechthold Vineyard produces some of Lodi's most elegant Cabernet. The vines sit on deep sandy loam soil, leading to generous minerality in the wines. Single arm pruning results in low yields about 3.5 tons per acre. The small berry fruit is concentrated with flavors of black current and pepper.

Spenker Ranch Vineyard (1998) – Planted primarily to Petite Sirah the Spenker Ranch Vineyard is known for producing wines with exceptional structure and tannin. The soil here is composed of deep sandy loam typical of the Mokelumne AVA, lending a notable minerality to the finished wines. At twenty years, Petite Sirah has lost much of its youthful vigor and the vines are yielding around 5 tons per acre. Intense cluster sorting occurs in the vineyard prior to harvest to ensure only the best bunches are brought to the winery. The fruit from Spenker Vineyard is notable for its violet and blue fruit aromas.

Vintage Notes

The 2015 season started with below normal rainfall during the winter which was mitigated by foggy, cold mornings in January and February. Rain events in April helped ease dry soil conditions. Harvest in 2015 started out fast and furious and was one of the earliest on record. With a prolonged bloom and cool weather, we saw reduced berry set resulting in smaller berries and an overall lower yields leading to high quality fruit with outstanding color.

Winemaking

Vineyards for the 1850° are hand harvested late in the growing season at approximately 26 brix and brought to the winery in separate lots. Fermentation for each varietal occurs separately before the final blend is assembled and aged in 60% new French Oak and 40% used American Oak for 16 months.

Taste

Notable for its violet and blue fruit perfume, the aroma on 1850° draws your nose into the glass. Further investigation will uncover deeper aromas of licorice and black pepper. On the palate, dense layers of raspberry and plum are coupled with hints of cinnamon and spice. The texture is velvety smooth with soft yet distinct tannins leading to a smooth and lengthy finish.

Vital Statistics

Production 1,000 cases

Maturation 15 Months

40% American, 60% French Oak

Cooperage Saury, Radoux

Harvest Date October, 2015

Alcohol 15.4%

PH 3.51

TA 6.6 g/L

