

# 2016 MARISA VINEYARD OLD VINE ZINFANDEL



# KLINKER BRICK WINERY

## Appellation

Lodi – Mokelumne River AVA

## Growing Philosophy

While blending our Old Vine Zinfandel, our winemaker noted that each year the fruit from the Marisa Vineyard produced outstanding wine vintage after vintage. Thus, we began to bottle this designated wine as a single vineyard, showcasing the high quality of this vineyard site. Award-winning for four vintages in a row, the Marisa Vineyard shows the brightness of fruit that is a trademark of Klinker Brick wines.

## Vineyard Highlights

**Marisa Vineyard (1928)** This 91-year-old vineyard was planted on its own rootstock, head-trained and mostly dry farmed, producing only 3-4 tons per acre each season. The vineyard is near the Mokelumne River and is heavily influenced by the cooling effects of the Delta Breeze. The site produces a distinct eucalyptus note as well as a red fruit component that distinguishes itself from our other Old Vine Zinfandel vineyards.

## Vintage Notes

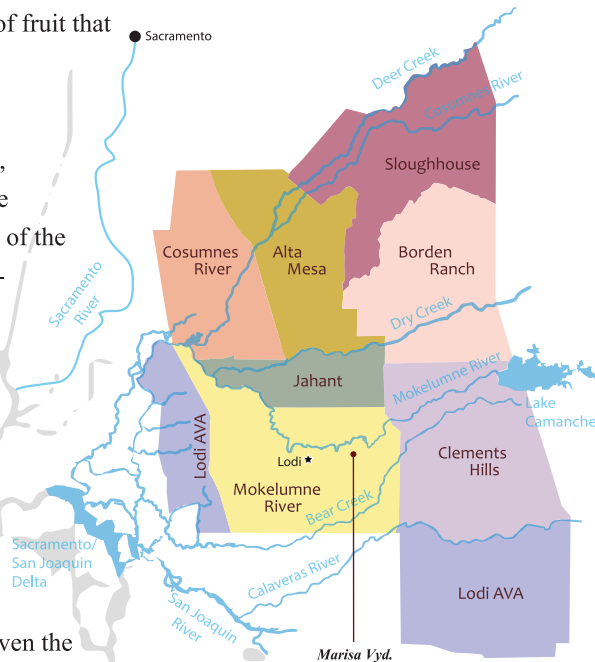
After three years of dryer, warmer growing seasons, the 2016 winter rains were a welcome sight for all farmers alike. Temperature in spring ranged from high-70's to high-80's (F) with a few days of rain in April and May. Some vines were only mildly affected as we had cool winds following each storm that quickly dried out any moisture. As the summer months approached, temperatures began to climb into the high 90's, with a few days pushing over 100 degrees during the summer. The vines in Lodi are accustomed to heat, however they were exceptionally prepared this year given the healthy winter rainfall. A longer, cooler growing season definitely contributed to the intense colors, big tannins and flavors exhibited by the 2016 vintage.

## Winemaking

Grapes are hand harvested and carefully sorted before gentle de-stemming and crushing directly into French and American Oak barrels. Fermentation occurred over a 14 day period in oak barrels. This method increases oxygen exposure softening tannins and builds subtle oak flavors. Post-fermentation, the wine is allowed to macerate on the skins for 10 days, leading to its opaque ruby red color. The wine is then racked off the lees and allowed to age in oak for 18 months.

## Taste

A bright nose of red cherry and mixed dark berries are contrasted with a touch of eucalyptus, cinnamon and spice. The mouth is full-bodied and generous, with juicy blueberry layered with charred toast and white pepper. The finish lingers and remains smooth with ample acidity for balance and moderate tannins to round out the wine. Serve with grilled salmon, braised short ribs or pasta with arrabiata sauce.



## Vital Statistics

**Production** 1200 cases

**Maturation** 18 Months, American Oak

**Cooperage** Radoux

**Harvest Date** August 23, 2016

**Brix** 26.1°

**Maceration** 10 Days

**Alcohol** 15.8%

**PH** 3.55

**TA** 7.3 g/L