



Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

Each year, we blend 16 Zinfandel vineyards ranging from 55 to nearly 120 years old in the Central Mokelumne region of Lodi. Access to such an array of fruit allows us to showcase only the highest quality of old vine grapes; highlighting both the bright qualities of the younger vineyards and the savory qualities of the oldest vineyards.

Vineyard Highlights

Costa Vineyard (1900) – A vineyard with surprising vigor for its age, the Costa block produces extremely small berries. This skin to flesh ratio provides the beautiful velvety mouthfeel and lovely spice finish. Yields are 3.5 tons per acre.

Marisa Vineyard (1928) – Planted on its own roots and heavily influenced by the cooling effects of the Delta Breeze, this vineyard often showcases a distinct eucalyptus note that can be lost in other vineyards. Yields are 2.5 tons per acre.

Burney Mettler Vineyard, Block 2 (1962) – The sheer quality of site Block 1 of the Burney Mettler Vineyard gives way to the Old Ghost program, a second block was planted in 1962. Block 1 exhibits characteristics of sweet tobacco & leather while Block 2 exhibits a fresh vibrance of Bing cherries and fresh raspberry. Yields are 4.0 tons per acre.

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.

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Winemaking

Our mission at Klinker Brick is the pursuit of balance. Believing that quality comes first from great vineyard techniques, once at the winery, we take a rather minimalist approach. Classic techniques of barrel fermentation and a more judicious maceration provide a balanced structure to help counter this lush region. We pick early in the morning when temperatures are very mild. Each hand picked Zinfandel block is hand sorted in the vineyard. Once at the winery, the grapes are de-stemmed, gently crushed and put into tanks for a 24-hour cold soak. During maceration, we do three pump-overs per day, after which, the finished wine is drained off and the skins are gently pressed. Keeping each lot separate, we then transfer the wine to barrels for maturation. After three months, we begin the process of determining which blocks will be utilized for the vintage. As the wine matures we begin to work on our final blend from the designated blocks.

Taste

Delta Breezes and the associated fog allow us to retain above average acidity for the region, providing notes of bright cherry and raspberry. Barrel fermentation brings additional structure to this thin skin varietal. The extremely low yields of century old vineyards bring forth notes of sweet tobacco and cocoa. The result is a balanced and complex Zinfandel perfect for both Summer barbeques and Fall fire pits.

Vital Statistics

Maturation 15 Months American Oak

Cooperage Radoux

Harvest Date September, 2016

Brix 25.5°

Maceration 7 Days

Alcohol 15.4%

PH 3.59

TA 6.8 g/L

