



Appellation

Lodi – Mokelumne River AVA

Blending Philosophy

With an arsenal of 16 Zinfandel vineyards, we chose two that expressed the broad range of the varietal. In an effort to bring more structure and dimension to the blend, we turned to our Syrah, Petite Sirah, and Cabernet Sauvignon blocks. The combination of these four varietals made for a delicious wine that was truly emblematic of the entire Klinker Brick portfolio.

Vineyard Highlights

Costa Vineyard, Young Block (1987) - The Costa Vineyard, Old Block, is a core vineyard in our Klinker Brick Old Vine Zinfandel program. Realizing how special this site is for our flagship Zinfandel, we planted a new block of head trained Zinfandel adjacent to the old vineyard. As the original vineyard was planted on its own rootstock, we chose to plant the new block in the same manner. Producing 4-5 tons per acre, the wine from the Costa Vineyard is a light bodied and bright Zinfandel with aromas of ripe red cherry, and white pepper and spice on the palate. It has soft tannins and a long finish.

Burney Mettler Vineyard (1962) - This vineyard is a 56-year-old Zinfandel block on a California Sprawl trellis system. It's planted on Freedom rootstock and averages around 3.5 to 4 tons per acre. The wine from the Burney Mettler Vineyard is a full bodied and dense style Zinfandel, with aromas of black raspberry and black currant. The fruit is concentrated and lush with tannins that are firm and require barrel aging to soften.

Farrah Vineyard (1989) - Originating from our estate in the Central Mokelumne sub AVA, the Syrah vineyard was made famous as the first 90+ rated wine out of Lodi.

Sustainably farmed and handpicked, this vineyard has proven itself time after time as one of the best Syrahs produced within the Mokelumne River AVA.

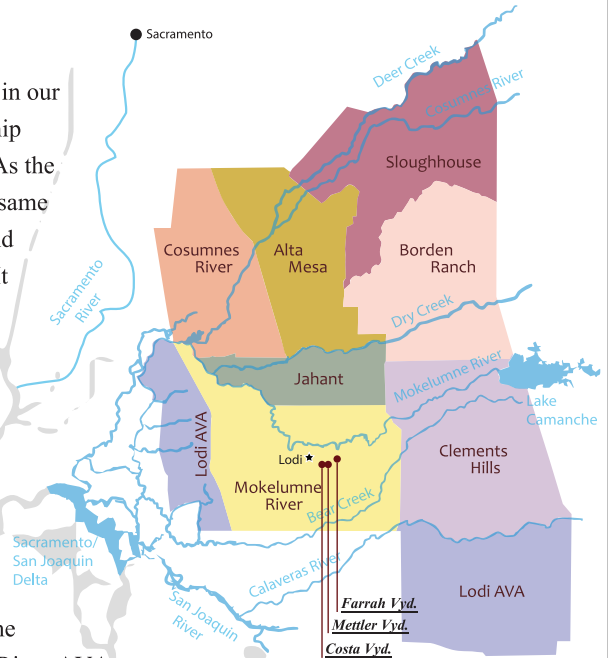
The Syrah that is made from the Farrah Vineyard is a full-bodied wine, with balance, juicy acidity and integrated tannins. It is dark in color with aromas of earth and spice.

Vintage Notes

As we approached harvest for the 2017 vintage, temperatures were on the warmer side June through August, averaging in the upper 90's with a few days in the low 100's. These warm midday temperatures in harmony with the cool nighttime delta breezes developed good sugar levels for the upcoming harvest. Once September and October arrived, mild temperatures in the low 80s rolled in giving the grapes just what our winemaker was looking for in concentration of color and flavor. It was a great year!

Winemaking

The blend started by barrel sampling through 16 different lots of Zinfandel and choosing two that were exemplary of the varietal and vintage. The Costa Zin was selected for its acidity, red fruit and spicy pepper with an elegant finish. The Burney Mettler was the opposite - big dark fruit with firm tannins and bold structure. These wines were then blended equally. In the cellar, we added our barrel fermented Farrah Syrah to bring additional depth and toasty vanilla aromas. We then incorporated Cabernet, which encouraged the reemergence of dark fruits and round tannins. Finally, we added Petite Sirah to enhance color and the structural integrity of the blend as well as give the wine aromas of blueberries with a hint of licorice. The final blend consists of 80% Zinfandel, 10% Syrah, 5% Cabernet Sauvignon and 5% Petite Sirah.



Vital Statistics

Maturation 16 Months American Oak	Alcohol 14.9%
Cooperage Radoux	PH 3.5
Cases Produced 10,000	TA 6.9 g/L
	RS 5.5 g/L