

2017 OLD GHOST OLD VINE ZINFANDEL



KLINKER BRICK WINERY

Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

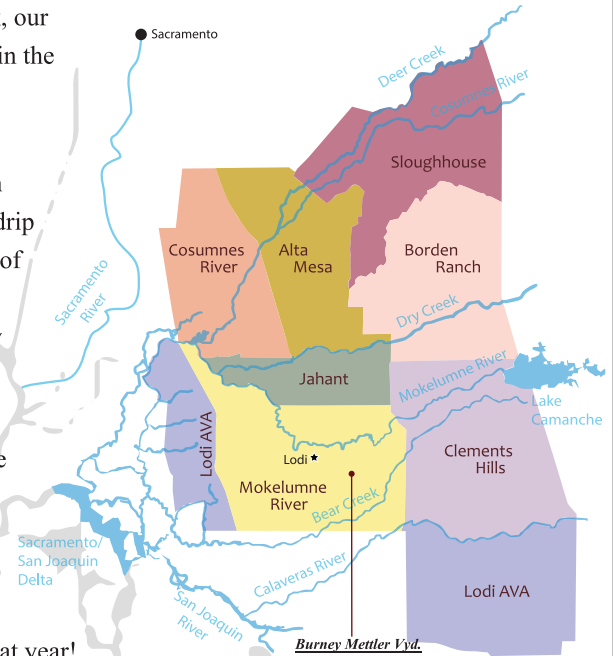
The Old Ghost Zinfandel represents the finest Old Vine Zinfandel Klinker Brick produces each year. The name was derived from the Delta Tule Fog which comes up from the ground in the winter time in Lodi, which keeps the vineyards moist and cool, and also provides for a ghostly appearance in the vineyard. With yields less than one ton to the acre, these 100+ year ancient vines produce thicker skinned grapes, giving this wine it's ethereal, concentrated qualities. At Klinker Brick, our minimalist approach has proven year after year that if you don't force the Old Ghost, in the vineyards or in the winery, the wine will give pleasure for many years to come.

Vineyard Highlights

Burney Mettler Vineyard (1916) This 104-year-old vineyard was planted on it's own rootstock, head trained and dry farmed. As the water table has diminished over time, drip irrigation was installed in the 1960's, however, the vineyard is irrigated only in times of extreme heat or drought conditions. The vineyard continues to produce excellent fruit vintage after vintage with yields around 1 ton to the acre and still has plenty of energy left in its old age.

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

Grapes are hand harvested and carefully sorted before gentle de-stemming and crushing directly into French and American Oak barrels. Fermentation in oak lasts 14 days, during which time the fruit is exposed to oak early in its lifecycle, creating subtle oak flavors and exposure to oxygen in order to soften tannins. 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

An intense nose of spice and chocolate and botanicals lead to full-bodied flavors of juicy pomegranate and ripe cherry layered with dried herbs. True to the Klinker Brick style, this wine is bursting with acidity and concentrated notes of dark berries and tobacco. Layers of complexity lead to a core of medium tannins with a long, richly textured finish. Pairs well with grilled meats, roasted vegetables and charcuterie.

Vital Statistics

Production 5000 cases (10,000 6pk)

Brix 25.0°

Maturation 18 Months 40% French Oak
60% American Oak

Maceration 10 Days

Cooperage Radoux

Alcohol 15.9%

Harvest Date September 1, 2017

PH 3.59

TA 7.0 g/L