

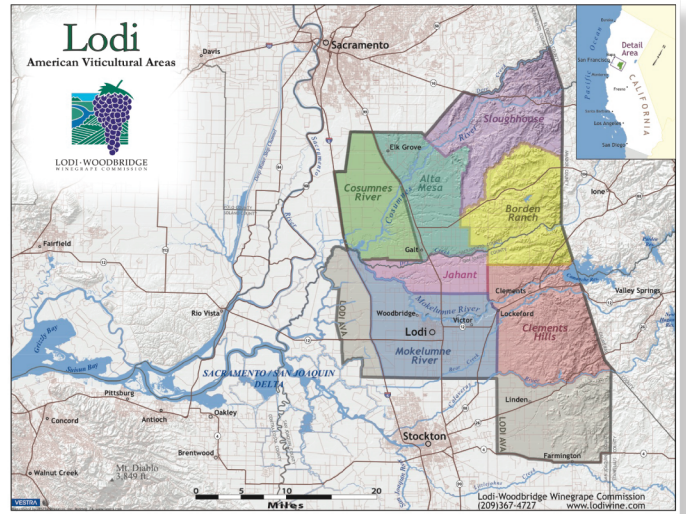


# KLINKER BRICK WINERY

**Klinker Brick Winery** was founded in 2000 by owners Steve and Lori Felten who carry on five generations of grape farming tradition in Lodi. Growing and selling grapes for wine production since 1893, the Felten's are one of Lodi's oldest farming families. Armed with a strong vision of producing world class wines from one of California's oldest growing regions, Steve produced 500 cases of estate Old Vine Zinfandel off his property the first year. Today Klinker Brick produces nearly 20 labels focusing on growing and producing only the highest quality grapes from varietals suited to the Mediterranean climate of the region.

**Lodi** is situated at the Northern end of the Central Valley, about an hour inland from Napa Valley, known for its warm days and cool nights. Cold Pacific breezes gust through the Sacramento Delta each evening, cooling grapes and promoting a long growing season. Well drained, sandy loam, granite based, soils carried as river silt out of the Sierra Nevada mountain range promote minerality and complexity in the finished wines. **Klinker Brick farms and produces wine from 750 acres of vineyard situated in the Mokelumne River Sub AVA**, the traditional growing area of Lodi where you will find the oldest vineyard plantings.

**Klinker Bricks** are historic bricks widely used in the building of Lodi. These bricks were considered to be a by-product of the kiln fire brickmaking process. Given their prolonged exposure to temperatures in excess of 1850°, they darken and become misshapen. Once sold at a discount because of their imperfections, these bricks are now highly prized for their unique qualities and sought after by builders. Just as the bricks have been granted new acclaim, grapes from Steve's ancient vines, once sold to bulk producers, are now enjoyed as artistic expressions of Lodi's rich terroir.



**In the vineyard and in the cellar**, Klinker Brick practices premium winemaking techniques. Farmed using traditional methods, grapes are sustainably grown to promote longevity of the vines. No permit chemicals are used, rather Klinker Brick promotes healthy farming practices that naturally reduce the impact of pests. Ancient vineyards are dry farmed, head trained and hand harvested, with only the finest quality clusters selected for use in the wines. In the winery a commitment to barrel fermentation on all red varietals leads to heightened aromatics, integration of alcohol and fresh fruit flavors. Red wines are aged for prolonged periods in French and American oak barrels. Finished wines are held in bottle until they are ready to release, ensuring that the wine is ready to be enjoyed at first release.