

2017 1850° RED BLEND



KLINKER BRICK WINERY

Appellation

Lodi – Mokelumne River AVA

Varietal Composition

60% Cabernet, 30% Petite Sirah, 10% Old Vine Zinfandel

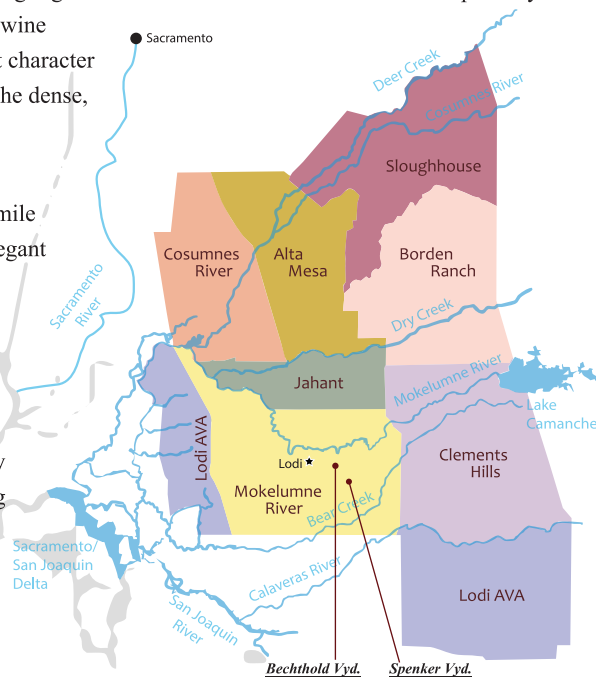
Growing Philosophy

When winemaker Joseph Smith joined Klinker Brick he sought to develop a wine that would highlight the best of Lodi's terroir. 1850° was inspired by Bordeaux blends, but is crafted using distinctively Lodi varietals. The result is a power house wine drawing on the structure of Cabernet, the aromatic elegance of Petite Sirah and the bright fruit character of Old Vine Zinfandel. 1850 is the temperature at which bricks become over-fired, taking on the dense, dark characteristics emblematic of Klinker Bricks, a fitting name for a wine...

Vineyard Highlights

Bechtold Vineyard (1989) Located on the Eastern side of the Mokelumne AVA about a half mile from the Klinker Brick tasting room, the Bechtold Vineyard produces some of Lodi's most elegant Cabernet. The vines sit on deep sandy loam soil, leading to generous minerality in the wines. Single arm pruning results in low yields about 3.5 tons per acre. The small berry fruit is concentrated with flavors of black current and pepper.

Spenker Ranch Vineyard (1998) – Planted primarily to Petite Sirah the Spenker Ranch Vineyard is known for producing wines with exceptional structure and tannin. The soil here is composed of deep sandy loam typical of the Mokelumne AVA, lending a notable minerality to the finished wines. At twenty years, Petite Sirah has lost most of its youthful vigor, yielding approximately 5 tons per acre. Intense cluster sorting occurs in the vineyard prior to harvest to ensure only the best bunches are brought to the winery. The fruit from Spenker Vineyard is notable for its violet and blue fruit aromas.



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

Vineyards for the 1850° are hand harvested late in the growing season at approximately 26 brix and brought to the winery in separate lots. Fermentation for each varietal occurs separately before the final blend is assembled and aged in 60% new French Oak and 40% used American Oak for 16 months.

Taste

Notable for its violet and blue fruit perfume, the aroma draws your nose into the glass, as you uncover deeper aromas of licorice and leather. On the palate, plum coupled with hints of cinnamon and spice. The texture is velvety with distinct tannins leading to a smooth and lengthy finish.

Vital Statistics

Production 1250 cases (2500 6pk)

Maturation 15 Months

40% American, 60% French Oak

Cooperage Saury, Radoux

Harvest Date Sept. 24 2017

Alcohol 15.4%

PH 3.61

TA 6.9 g/L

