

# 2015 MARISA VINEYARD OLD VINE ZINFANDEL



# KLINKER BRICK WINERY

## Appellation

Lodi – Mokelumne River AVA

## Growing Philosophy

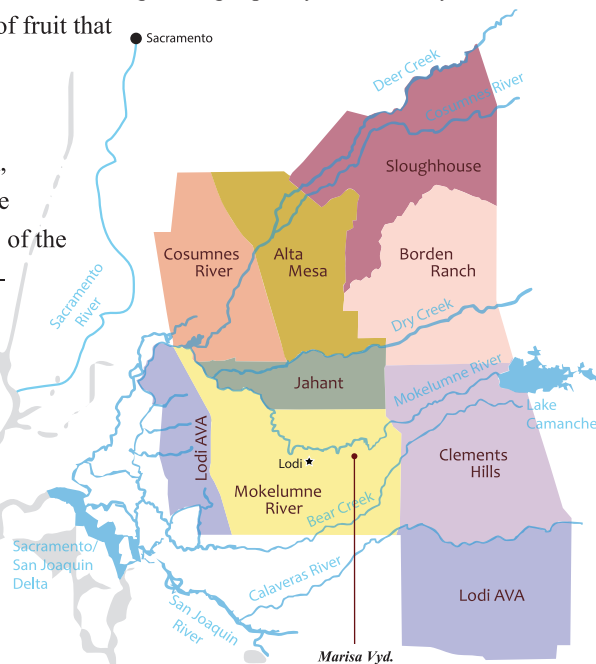
While blending our Old Vine Zinfandel, our winemaker noted that each year, the fruit from the Marisa Vineyard produced outstanding wine vintage after vintage. Thus, we began to bottle this designated wine as a single vineyard, showcasing the high quality of this vineyard site. Award-winning for four vintages in a row, the Marisa Vineyard shows the brightness of fruit that is a trademark of Klinker Brick wines.

## Vineyard Highlights

**Marisa Vineyard (1928)** This 90-year-old vineyard was planted on its own rootstock, head-trained and mostly dry farmed, producing only 3-4 tons per acre each season. The vineyard is near the Mokelumne River and is heavily influenced by the cooling effects of the Delta Breeze. The site produces a distinct eucalyptus note as well as a red fruit component that distinguishes itself from our other Old Vine Zinfandel vineyards.

## Vintage Notes

The 2015 season started with below normal rainfall during the winter which was mitigated by foggy, cold mornings in January and February. Rain showers in April helped ease dry soil conditions. Harvest 2015 started out fast, furious and was one of the earliest on record. With a prolonged bloom and cool weather, we saw reduced berry sets resulting in smaller berries and an overall smaller crop size leading to high quality fruit with outstanding color.



## Winemaking

Grapes were hand-harvested and carefully sorted before gentle de-stemming and crushing directly into American Oak barrels. Fermentation lasted 14 days, during which time the fruit was exposed to oak early in its lifecycle, creating subtle oak flavors and exposure to oxygen to soften tannins. Post-fermentation, the wine was allowed to macerate on the skins for 10 days, leading to its opaque ruby red color. The wine was then racked off the lees and allowed to age in oak for 18 months.

## Taste

A bright nose of red cherry and mixed dark berries are contrasted with a touch of eucalyptus, cinnamon and spice. The mouth is full-bodied and generous, with juicy blueberry layered with charred toast and white pepper. The finish lingers and remains smooth with ample acidity for balance and moderate tannins to round out the wine. Serve with grilled salmon, braised short ribs or pasta with arrabiata sauce.



## Vital Statistics

**Production** 600 cases

**Maturation** 18 Months American Oak

**Cooperage** Radoux

**Harvest Date** September 9, 2015

**Brix** 28°

**Maceration** 10 Days

**Alcohol** 15.8%

**PH** 3.56

**TA** 6.8 g/L