

2015 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 its 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 102-year-old vineyard was planted on its 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

The 2015 season started with below normal rainfall during the winter which was mitigated by foggy, cold mornings in January and February. Rain events in April helped ease dry soil conditions. Harvest 2015 started out fast and furious and was

one of the earliest on record. With a prolonged bloom and cool weather, we saw

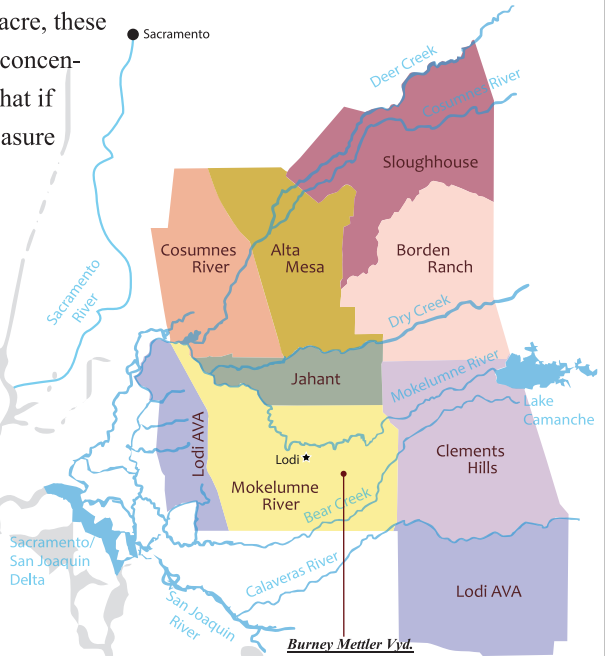
reduced berry sets resulting in smaller berries and an overall smaller crop size leading to high quality fruit with outstanding color.

Winemaking

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

An intense nose of vanilla, caramel and botanicals lead to a mouth filling entry of luscious boysenberry and ripe cherry layered with dried herbs and cigar box. True to the Klinker Brick style, this wine is bursting with juicy acidity and concentrated notes of dark berries and tobacco. Layers of complexity lead to a core of mild tannins with a long, richly textured finish. Pairs well with grilled meats, roasted vegetables and charcuterie.



Vital Statistics

Production 3,000 cases

Maturation 18 Months 40% French Oak
60% American Oak

Cooperage Radoux

Harvest Date September 15, 2015

Brix 27°

Maceration 10 Days

Alcohol 15.9%

PH 3.16

TA 6.6 g/L