



Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

Each year, we blend 16 Zinfandel vineyards ranging from 55 to nearly 120 years old in the Central Mokelumne region of Lodi. Access to such an array of fruit allows us to showcase only the highest quality of old vine grapes; highlighting both the bright qualities of the younger vineyards and the savory qualities of the oldest vineyards.

Vineyard Highlights

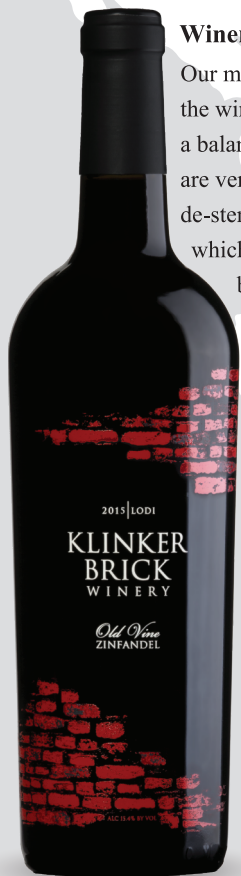
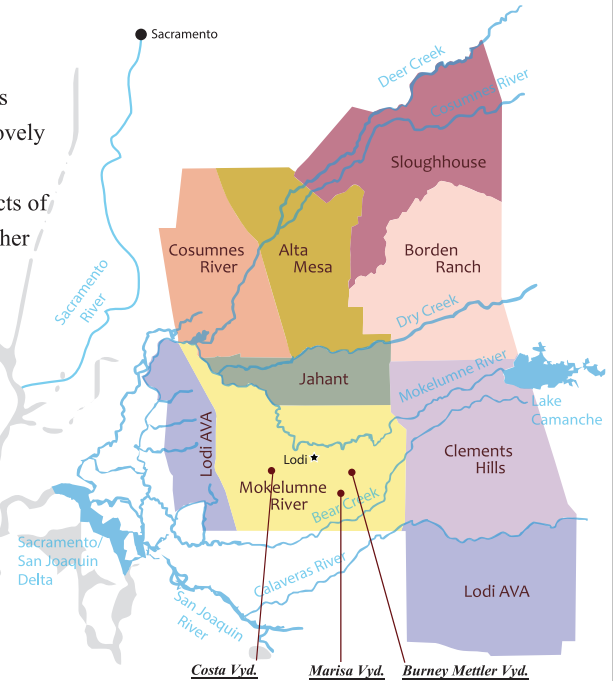
Costa Vineyard (1900) – A vineyard with surprising vigor for its age, the Costa block produces extremely small berries. This skin to flesh ratio provides the beautiful velvety mouthfeel and lovely spice finish. Yields are 3.5 tons per acre.

Marisa Vineyard (1928) – Planted on its own roots and heavily influenced by the cooling effects of the Delta Breeze, this vineyard often showcases a distinct eucalyptus note that can be lost in other vineyards. Yields are 2.5 tons per acre.

Burney Mettler Vineyard, Block 2 (1962) – The sheer quality of site Block 1 of the Burney Mettler Vineyard gives way to the Old Ghost program, a second block was planted in 1962. Block 1 exhibits characteristics of sweet tobacco & leather while Block 2 exhibits a fresh vibrance of Bing cherries and fresh raspberry. Yields are 4.0 tons per acre.

Vintage Notes

The 2015 season started as a vintage with warmer than average days. This early Spring heat brought stress to the vines that resulted in a smaller fruit set. As we reached the Summer, we saw vast diurnal swings in daily temperatures that allowed us to maintain a sense of freshness that could have been lost if the heat had not subsided. At harvest, the remaining fruit provided intense character with above average depth.



Winemaking

Our mission at Klinker Brick is the pursuit of balance. Believing that quality comes first from great vineyard techniques, once at the winery we take a rather minimalist approach. Classic techniques of barrel fermentation and a more judicious maceration provide a balanced structure to help counter this lush region. During the 2015 harvest, we picked early in the morning when temperatures are very mild. Each hand picked Zinfandel block was also hand sorted in the vineyard. Once at the winery, the grapes were then de-stemmed, gently crushed and put into tanks for a 24-hour cold soak. During maceration, we did three pump-overs per day, after which, the finished wine was drained off and the skins were gently pressed. Keeping each lot separate, we then transferred to barrels for maturation. After three months, we began the process of determining which blocks will be utilized for the vintage. As the wine matured, we began to work on our final blend from the designated blocks.

Taste

Delta Breezes and the associated fog allow us to retain above average acidity for the region, providing notes of bright cherry and raspberry. Barrel fermentation brings additional structure to this thin skin varietal. The extremely low yields of century old vineyards bring forth notes of sweet tobacco and cocoa. The result is a balanced and complex Zinfandel perfect for both Summer barbeques and Fall fire pits.

Vital Statistics

Maturation 15 Months American Oak

Cooperage Radoux

Harvest Date October, 2015

Brix 26.1°

Maceration 7 Days

Alcohol 15.4%

PH 3.63

TA 6.2 g/L