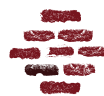


2016 1850° RED BLEND



KLINKER BRICK WINERY

Appellation

Lodi – Mokelumne River AVA

Varietal Composition

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

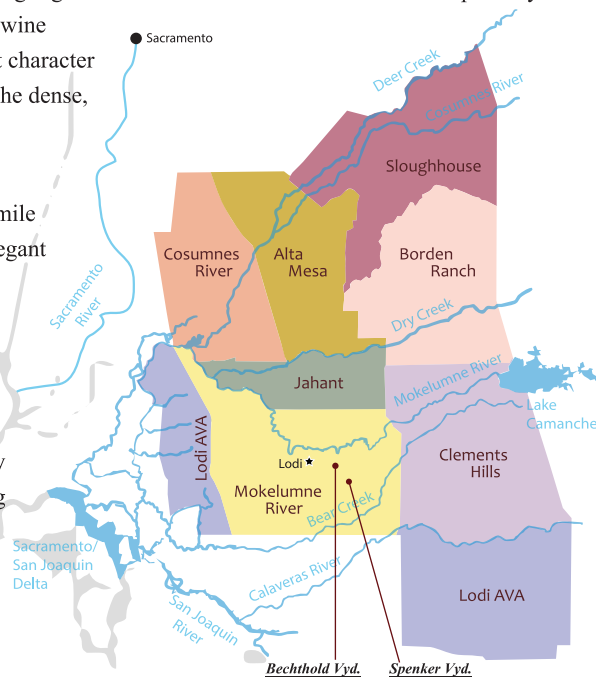
Growing Philosophy

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

After three years of dryer, warmer growing seasons, the 2016 winter rains were a welcome sight for all farmers alike. Temperature in spring ranged from high-70's to high-80's (F) with a few days of rain in April and May. Some vines were only mildly affected as we had cool winds following each storm that quickly dried out any moisture. As the summer months approached, temperatures began to climb into the high 90's, with a few days pushing over 100 degrees during the summer. The vines in Lodi are accustomed to heat, however they were exceptionally prepared this year given the healthy winter rainfall. A longer, cooler growing season definitely contributed to the intense colors, big tannins and flavors exhibited by the 2016 vintage.

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 on 1850° draws your nose into the glass. Further investigation will uncover deeper aromas of licorice and black pepper. On the palate, dense layers of raspberry and plum are coupled with hints of cinnamon and spice. The texture is velvety with soft yet 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 2016

Alcohol 15.4%

PH 3.57

TA 6.7 g/L

