

2016 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 it's 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 103-year-old vineyard was planted on it's 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

After three years of dryer, warmer growing seasons, the 2016 winter rains were a welcome sight for all farmers alike. Spring temperatures ranged from high-70's to high-80's (F). A few days of rain in April and May had minimally impacted vines 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,

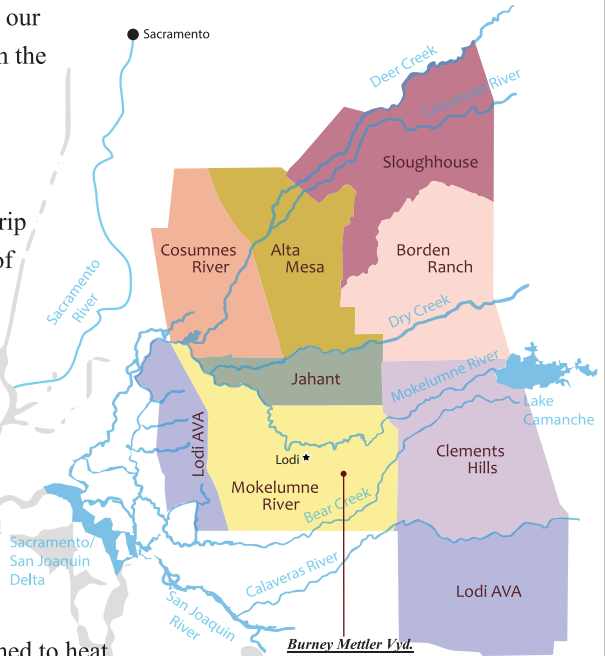
however they were exceptionally prepared this year given the healthy winter rainfall. A longer, cooler growing season definitely contributed to the intense colors, big tannins and flavors exhibited by the 2016 vintage.

Winemaking

Grapes are hand harvested and carefully sorted before gentle de-stemming and crushing directly into French and American Oak barrels. Fermentation in oak lasts 14 days, during which time the fruit is exposed to oak early in its lifecycle, creating subtle oak flavors and exposure to oxygen in order to soften tannins. Post-fermentation, the wine is allowed to macerate on the skins for 10 days, leading to its opaque ruby red color. The wine is 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 full-bodied flavors 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 5000 cases (10,000 6pk)

Brix 25.8°

Maturation 18 Months 40% French Oak
60% American Oak

Maceration 10 Days

Cooperage Radoux

Alcohol 15.9%

Harvest Date September 8, 2016

PH 3.55

TA 7.1 g/L