

2017 MARISA VINEYARD OLD VINE ZINFANDEL



KLINKER BRICK WINERY

Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

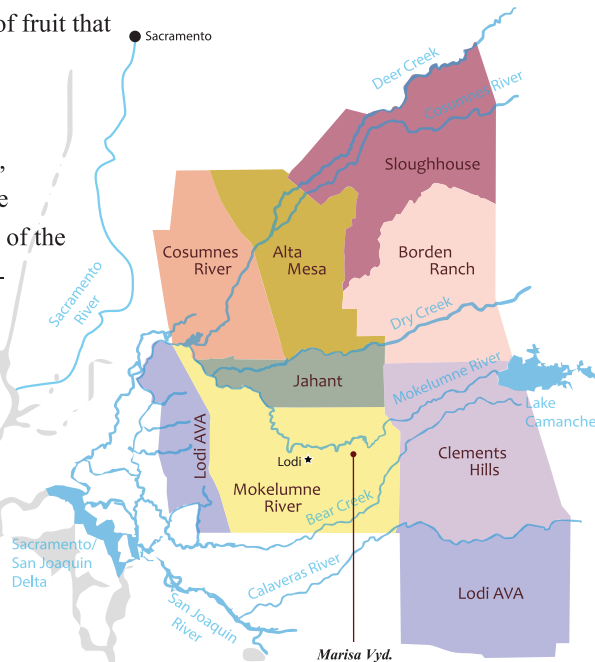
While blending our Old Vine Zinfandel, our winemaker noted that each year the fruit from the Marisa Vineyard produced outstanding wine vintage after vintage. Thus, we began to bottle this designated wine as a single vineyard, showcasing the high quality of this vineyard site. Award-winning for four vintages 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 92-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

As we approached harvest for the 2017 vintage, temperatures were on the warmer side June through August, averaging in the upper 90's with a few days in the low 100's. These warm midday temperatures in harmony with the cool nighttime delta breezes developed good sugar levels for the upcoming harvest. Once September and October arrived, mild temperatures in the low 80s rolled in giving the grapes just what our winemaker was looking for in concentration of color and flavor. It was a great year!



Winemaking

Grapes are hand harvested and carefully sorted before gentle de-stemming and crushing directly into French and American Oak barrels. Fermentation occurred over a 14 day period in oak barrels. This method increases oxygen exposure softening tannins and builds subtle oak flavors. 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

A bright nose of mixed berries and spice are contrasted with a touch of eucalyptus, cinnamon and spice. The mouth is full-bodied and generous, with notes of juicy blueberry and plum. 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 1200 cases

Maturation 18 Months, American Oak

Cooperage Radoux

Harvest Date September 8, 2017

Brix 25°

Maceration 10 Days

Alcohol 15.4%

PH 3.63

TA 7.0 g/L