

2018 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 93-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

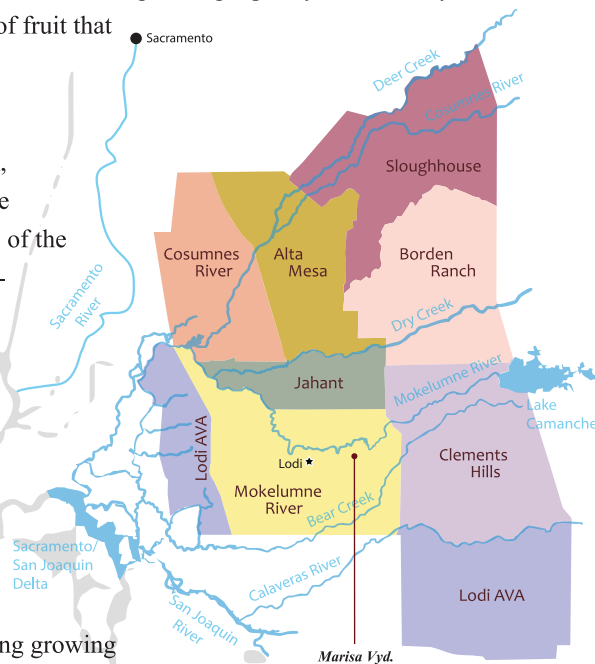
The 2018 season was a memorable one, generating some of the best fruit Klinker Brick has had in years. It was long and cool from beginning to end, resulting in natural acidity and pure fruit expression across the portfolio. Winter rain set up yields that were above average, requiring our team to thin out bunches to maintain our high standard for fruit concentration. The 2018 red varietals present a fresher, brighter quality as the fruit was able to reach full ripeness through a natural maturation process without Lodi's typical high heat spikes midseason. This exceptionally cool, long growing season in conjunction with our venerated old vine estate generated wines with superb color, ideal tannin structure and beautiful flavor.

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 dark berries are contrasted with a touch of chocolate. The mouth is full-bodied and generous, with notes of juicy blueberry and plum. The smooth finish lingers with ample acidity for balance and moderate tannins to round out the wine. Serve braised short ribs or pasta with arrabiata sauce.



Vital Statistics

Production 1200 cases

Maturation 18 Months, American Oak

Cooperage Radoux

Harvest Date September 12, 2018

Brix 27.5°

Maceration 10 Days

Alcohol 15.4%

PH 3.61

TA 6.5 g/L