



## Appellation

Lodi – Mokelumne River AVA

## Growing Philosophy

Each year, we blend 16 Zinfandel vineyards ranging from 56 to nearly 122 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

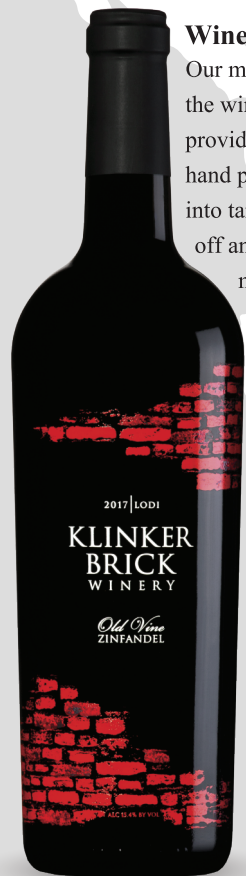
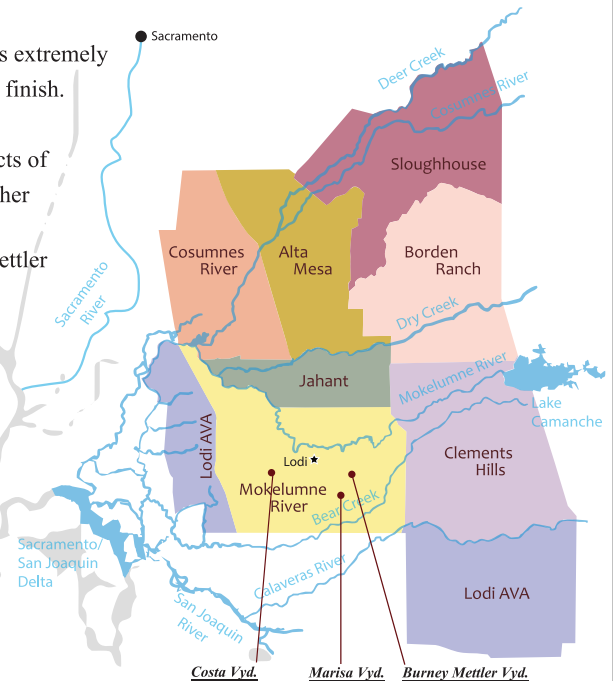
**Costa Vineyard (1900)** – A vineyard with surprising vigor for its age, the Costa block produces extremely small berries. This skin to flesh ratio provides the beautiful velvety mouthfeel and lovely spice finish. Yields are 3.5 tons per acre.

**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

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

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. We pick early in the morning when temperatures are very mild. Each hand picked Zinfandel block is hand sorted in the vineyard. Once at the winery, the grapes are de-stemmed, gently crushed and put into tanks for a 24-hour cold soak. During maceration, we do three pump-overs per day, after which, the finished wine is drained off and the skins are gently pressed. Keeping each lot separate, we then transfer the wine to barrels for maturation. After three months, we begin the process of determining which blocks will be utilized for the vintage. As the wine matures we begin 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 dark cherry and spices. Barrel fermentation brings additional structure to thin skin varietal. The extremely low yields of century old vineyards bring notes of raspberry and cranberry, with a hint of black pepper. 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** September, 2017

**Brix** 25.5°

**Maceration** 7 Days

**Alcohol** 15.4%

**PH** 3.59

**TA** 6.4 g/L