

2022 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 97-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 2022 growing season began with ideal weather conditions complete with early rains followed by a crisp spring and warm summer. As a result, grape clusters were smaller, increasing flavor concentration and leading to ideal acidity. The region experienced a mild heat wave towards the end of August, creating some urgency to get select varietals into the winery, however Cabernet was not impacted. Harvest continued into November at which point we harvested our final Cabernet lots. All varietals were brought in with top quality marks, and optimal characteristics persisted through fermentation and bottle aging making 2022 an exemplary vintage.

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

Aromas of tobacco and vanilla on the nose. The mouth is full-bodied and generous, with notes of juicy blueberry and pomef. The smooth finish lingers with ample acidity for balance and moderate tannins to round out the wine.

Vital Statistics

Production 1,500 cases

Maturation 18 Months, American Oak

Cooperage Radoux

Harvest Date September 16, 2022

Brix 26.3°

Maceration 10 Days

Alcohol 15.4%

PH 3.69

TA 6.4 g/L

