



## Appellation

Lodi – Mokelumne River AVA

## Blending Philosophy

Brickmason celebrates the artistry of winemaking through the elegance of blending, illuminating our unwavering passion for craftsmanship and showcasing the essence of our region's most pinnacle varietals. With an arsenal of sixteen Zinfandel vineyards, we chose two that expressed the broadest range of the grape. To bring more structure and dimension to the blend, we turned to our Syrah, Petite Sirah and Cabernet Sauvignon blocks. The combination of these four varietals made for a delicious wine that was truly emblematic of the entire Klinker Brick portfolio.

## Vineyard Highlights

**Costa Vineyard, Young Block (1987)** - The Costa Vineyard, Old Block, is a core vineyard in our Klinker Brick Old Vine Zinfandel program. Realizing how special this site is for our flagship Zinfandel, we planted a new block of head trained Zinfandel adjacent to the old vineyard. Producing 4-5 tons per acre, the wine from the Costa Vineyard is a light bodied and bright Zinfandel with aromas of ripe red cherry, and white pepper and spice on the palate. It has soft tannins and a long finish.

**Burney Mettler Vineyard (1962)** - This vineyard is a 59-year-old Zinfandel block on a California Sprawl trellis system. It's planted on Freedom rootstock and averages around 3.5 to 4 tons per acre. The wine from the Burney Mettler Vineyard is a full bodied and dense style Zinfandel, with aromas of black raspberry and black currant. The fruit is concentrated and lush with tannins that are firm and require barrel aging to soften.

**Farrah Vineyard (1989)** - Originating from our estate in the Central Mokelumne sub AVA, the Syrah vineyard was made famous as the first 90+ rated wine out of Lodi.

Sustainably farmed and handpicked, this vineyard has proven itself time after time as one of the best Syrahs produced within the Mokelumne River AVA.

## Vintage Notes

The 2021 Lodi growing season turned out to be one of the best and easiest in many years. With almost no precipitation from May through mid-October, the dryer conditions made for a lighter crop; resulting in smaller berry size, a vivid concentration of color and a strong intensity of flavor. Harvest began the first week of August with grapes for our sparkling wines and finished at the end of October with Petite Sirah and Dolcetto.

## Winemaking

The blend started by barrel sampling through 16 different lots of Zinfandel and choosing two that were exemplary of the varietal and vintage. The Costa Zin was selected for its acidity, red fruit and spicy pepper with an elegant finish. The Burney Mettler was the opposite - big dark fruit with firm tannins and bold structure. These wines were then blended equally. In the cellar, we added our barrel fermented Farrah Syrah to bring additional depth and toasty vanilla aromas. We then incorporated Cabernet, which encouraged the reemergence of dark fruits and round tannins. Finally, we added Petite Sirah to enhance color and the structural integrity of the blend as well as give the wine aromas of blueberries with a hint of licorice. The final blend consists of 80% Zinfandel, 10% Syrah, 5% Cabernet Sauvignon and 5% Petite Sirah.

## Vital Statistics

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| <b>Maturation</b> 16 Months American Oak | <b>Alcohol</b> 14.8% |
| <b>Cooperage</b> Radoux                  | <b>PH</b> 3.75       |
| <b>Cases Produced</b> 8,000              | <b>TA</b> 6.3 g/L    |

