



Appellation

Lodi – Mokelumne River AVA

Growing Philosophy

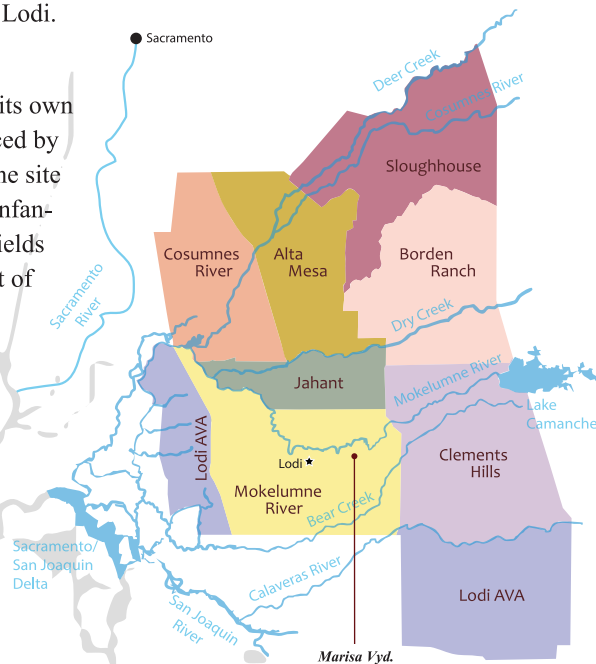
Crafted with a meticulously progressive approach, Echoes Native Zinfandel is a tribute to the versatility and timeless allure of ancient vines. Liberating ourselves from longstanding notions that Zinfandel exclusively yields robust, full-bodied wines, we selected 14 rows from our Marisa Vineyard to be harvested at minimal ripeness, fermented on natural yeast, and lightly aged in neutral oak. This process accentuates the nuanced varietal traits, resulting in an innovative and distinct Zinfandel style from Lodi.

Vineyard Highlights

Marisa Vineyard (1928) – This 96-year-old, Prohibition Era vineyard was planted on its own rootstock, in the deep sandy loam soil of the Mokelumne River AVA, heavily influenced by the cooling effects of the Delta Breeze. Head-trained and predominantly dry farmed, the site traditionally yields 3 – 4 tons per acre. With our sights set on producing an ethereal Zinfandel of the highest quality, we designated 14 rows for the ECHOES project, reducing yields in this section to one shoot per spur and one cluster per shoot, to promote development of the distinctive eucalyptus and herbal notes, a trademark of this vineyard site. The resulting fruit set produced a scant 1 ton/acre yield.

Vintage Notes

The 2023 vintage stands out as one of the most unique years in the Lodi record books. Unfolding over one of the lengthiest seasons in decades, our harvesting journey commenced in early August and extended gracefully until mid-November due to its remarkably mild climate and minimal heat spikes relative to previous years. The harmonious combination of a gentle climate and cool nights facilitated a much slower ripening process, ultimately contributing to an intensity of flavor and color concentration not seen in decades.



Winemaking

Harvest was meticulously conducted by hand, with a careful vineyard sort process ensuring only the best clusters were chosen for vinification. Harvesting took place in the early morning hours, utilizing small ½ ton bins. Cool morning temperatures prevented the grapes' natural fermentation enzymes from activating prematurely during transport to the winery. Subsequently, the grapes underwent destemming and gentle crushing before being transferred to a temperature-controlled stainless steel tank for a 24-hour cold soak at 50°F. Following the cold soak, the temperature was gradually increased to 80°F, allowing natural vineyard yeasts to initiate fermentation at a gentle pace. After a natural two-week fermentation period, the wine underwent pressing using a pneumatic membrane press. It was then settled and racked off the heavy lees into neutral oak barrels, where it developed for six months. This careful process preserves the wine's vibrant fruit qualities and ensures optimal freshness.

Taste

The 2023 Echoes Native Zinfandel exhibits a luminous ruby color accompanied by delicate aromas of crushed rose petals, lavender, and cardamom. On the palate, bright notes of orchard cherry and fresh cranberry are enhanced by a lively acidity adding structure and intensity to each sip. Harmoniously integrated, a pleasing and balanced interplay of floral aromatics and bright fruit ensure a memorable tasting experience from start to finish, making Echoes a delightful choice for any occasion.

Vital Statistics

Cooperage Neutral Oak

Harvest Date September 1, 2023

Brix 21.6°

Alcohol 12.5%

PH 3.42

TA 6.2 g/L

