

2022
ALVEO ZINFANDEL

ALVEO



Appellation

Lodi, California

The Name “Alveo”

Alveo, derived from the Latin word for waterway, is a poetic homage to the symbiotic dance between the vines and the ancient water currents that carved and crafted this fertile valley long ago. Just as water breathes life into the earth, our Alveo Zinfandel springs forth from the sun-kissed vineyards of Lodi, California, where the marriage of soil, climate, and care yields grapes of unparalleled quality.

Vintage Notes

The 2022 growing season began with ideal weather conditions complete with early rains followed by a crisp spring and a warm summer. As a result, grape clusters were smaller with more concentration of flavors and lively acidity than years prior. Despite the heat wave in early September, the stronger than average nightly cool breezes made for a lengthy growing season as we were able to harvest the beautiful set of Zinfandel in late September. Everything considered, we expect 2022 to be another banner year!

Winemaking

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 a day to efficiently extract the color and flavor from the fruit. After maceration, the skins are gently pressed and the finished wine is separated. The wine is then transferred to barrels for 12-16 months of aging.

Notes

- Appearance: Deep ruby red color.
- Aroma: Pronounced aromas of dark cherry.
- Palate: Rich and flavorful, with prominent flavors of red plum and baking spices adding complexity & depth, while a subtle hint of spice emerges on the palate and gives way to a long, velvety finish.
- Pairing: Pair with a meaty pasta, grilled steak & mushroom or American BBQ

Vital Statistics

Alcohol 15.8%

PH 3.65

TA 6.3 g/L

