

DRIFTING

WINES



2016 LODI OLD VINE ZINFANDEL

ABOUT THE BRAND – Drifting often leads to something great! As is the case, when a winemaker collides with a vineyard that they immediately fall in love with. This is what happened when Steve M, Winemaker for Drifting Wines sauntered into the rich, sandy loam soils in Lodi. After gazing into the sun-soaked vines, he felt the urge to walk freely among them, select the beauty within the vines and create wines that feel like you are floating above.

WINEMAKERS NOTES – Such is the case when sweet cherry, blueberry and light plum aromas and flavors lift your senses and are completed with a black pepper spice and slight tobacco that end in a full and silky finish.

CHEF RECOMMENDATIONS – Zinfandel has a diverse range of foods that work well with it! Try starting with a platter of cheeses, like manchengo, smoked gouda, parmesan, and gorgonzola, then move on to your barbecue for any wild game, like duck, pheasant, venison and of course a steak or tri-tip. If feeling the warm and cozy or the elegant and inspiring, you can pair with lasagna, brisket or a select prime rib roast. To end your meal, you cannot go wrong with a chocolate molten cake, brownies or fudge.

TECHNICAL DETAILS –

BLEND – 90% Zinfandel
10% Petite Sirah

APPELLATION:	Lodi, California		
AGING:	3 Months, French oak		
ALC.	14.5%	PH: 3.68	TA: 6.22
RS	1.91 g/L	UPC: 7 24826 11281 4	