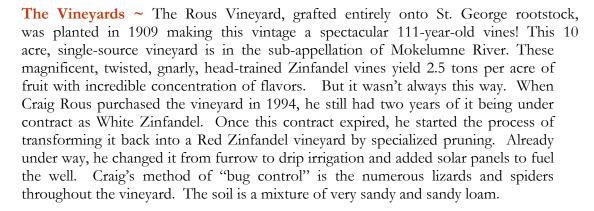


## 2020 Reserve Lodi "Rous Vineyard" Ancient Vine Zinfandel



Winemaking Processes ~ Fully mature grapes were harvested in early September 2020 at 25.5 Brix. Following hand harvesting, these precious grape clusters were fermented in our small rotary fermenter. After undergoing extended fermentation and maceration, the newly pressed wine was transferred into small French oak barrels and placed in our underground caverns. Hand-blasted by local miners, many whose families came for gold in the 1800's, these caverns remain a natural 60 degrees Fahrenheit year-round temperature to ensure a fuller, richer and finer wine of true varietal character. Careful handling of these unique grapes from start to finish yields a wine that is true to world-acclaimed Lodi Zinfandels.

Winemaker's Notes ~ Grapes grown on these 111-year-old vines produce "Ancient Vine" Zinfandel that is so well-made its seamless characteristics are unforgettable. Multi-dimensional in aromas and flavors, this generously rich Zinfandel offers plush aromas and flavors of ripe blackberries, brown spices, clove, caramel, and slight vanilla, finishing with well-rounded tannins and a lingering dark, fruit finish.

**About the 2020 Vintage** ~ 2020 was a mild and normal summer in Lodi without harvest precipitation. There were no extended heat spells and the temperature remained consistent throughout. Warm days combined with the cool Pacific Ocean breezes coming through daily in Lodi's unique microclimate creating excellent growing conditions. This allowed for full flavors, intense color, and balanced acidity.

**Awards:** Winecasual.com, Mar. 2018

94 Points (v. 2015) 91 Points (v. 2014)

International Wine Review, Jun. 2017 California Zinfandel Championships, Sep. 2016

Double Gold (v. 2014)

Appellation: Lodi Sub-AVA: Mokelumne River

Blend: 100% Rous Zinfandel Aging: 10 months in small French oak

Alcohol: 14.5% RS: 3.2 g/l TA: 6.2 grams/liter pH: 3.79 Vegan Wine

**Production:** 1,400 cases (6x750ml) **Released:** October 2022

