

OLD VINE RED LOT #64

Old Vine Red Lot 64 is highlighted by the beauty and clarity of Zinfandel. Bright aromas of cherries and raspberries combine with dark chocolate and brambles. Fresh acidity leads into a rich mouth-feel that lasts and lasts before finishing with cleansing tannins. This wine is delicious and is wonderful on its own yet also has the complexity and density to compliment anything from chicken or pasta to short ribs.



BLEND:

Zinfandel, Petite Sirah,
Syrah, Mixed Italian Blacks

ALCOHOL:

13.5%

TA:

0.61 g/L

pH:

3.68

AGING:

10% new oak, 30% neutral
oak, 60% stainless steel

APPELLATION:

California

SUGGESTED

DRINKING WINDOW:

Now through 2023

CASES PRODUCED:

30,000

RELEASE DATE:

Spring 2016

Marietta

For decades we have approached winemaking in our own particular way to produce a wine as unique as Old Vine Red. Making a wine composed from multiple vintages affords us the luxury to handle each varietal exactly as we believe it should be treated. We ferment Zinfandel at lower temperatures and age much of it in stainless steel tanks to ensure optimal fruit expression and ultra clear aromatics. Heftier varietals like Syrah and Petite Sirah are fermented longer to extract maximum structure. These intensely tannic wines are then smoothed in barrel over several years to yield dense, complex, layered wines. Each fermentation is approached uniquely in terms of yeast, temperature, and pump-over regime. By bottling time, wine from four different vintages and over 40 individual lots were judiciously combined to create Old Vine Red Lot 64.