

OLD VINE RED LOT NUMBER 73

BLEND

A multi-vintage wine from the 2018, 2019, and 2020 vintages

AGING

60% aged in neutral barrels and 40% aged in stainless steel

Dry, fruit-forward, rich, supple ALCOHOL BY VOLUME 13.5%

PRODUCTION 20,000 cases

RELEASE DATE

Fall 2021



Old Vine Red is a proprietary red wine made to replicate the field blends of many of the old vineyards in Sonoma and Mendocino counties. Predominantly comprised of Zinfandel, Old Vine Red combines pure fruit, a supple mouth feel and a rich, solid structure. First produced in 1982, this groundbreaking combination of multiple varietals and multiple vintages has blazed the path for red blends for decades. With a national following, it is one of the longest lasting and best known red blends produced today.

This fresh, clean Zinfandel-based red blend has clear notes of bramble and ripe berries intermingled with white pepper and potpourri. Smooth and long in the mouth, this wine is a balance of bright acid, rich center, and structured finish. Aromatically lifted by a small addition of Grenache, our favorite combination of Zinfandel, Syrah and Petite Sirah shows increased integration and suppleness from a finishing touch of Carignane. Flavors of heady plum and tart strawberry are supported by cocoa and spice yielding a delicious wine with just the right mix of exuberance and restraint that begs to be opened and enjoyed.

OVR SERIES

We take great pride in our OVR Series. Anchored by Old Vine Red, it represents our dedication to producing quality wine that is concentrated, balanced, and delicious. For us, wine is one of the simple pleasures that is part of enjoying food, community, and life.

PREVIOUS PRAISE FOR **OLD VINE RED LOT 71**

94 points

Deep ruby-purple in color, the NV Old Vine Red Lot 71 has bright black cherry on the nose, with accents of fresh tobacco leaves, wood-smoke, iron and potpourri. Mediumbodied, grainy and fresh, it has spicy, mineral-laced fruit and a long, lifted finish. I love this wine for its full flavor, juicy appeal and sensitive price point.

> — Wine Advocate Summer 2021