

GNARLY HEAD®

OLD VINE ZIN
LODI CALIFORNIA 2023

Our Story

When the search for great Zinfandel led us to Lodi, we saw vineyards that are among the oldest in California – several that are over 80 years old! The vines planted in these older vineyards are free standing, “head trained” vines that resemble wild bushes with twisted old trunks and branches that spread out in all directions like unruly umbrellas – truly gnarly heads. These gnarled, head-trained vines provided the inspiration for Gnarly Head... they look gnarly and the wines they create are powerful, concentrated, and in other words, gnarly.

All Gnarly Head wines are crafted with California’s spirit of adventure – each sip plunges the palate into bold fruit flavors.

Wine

This Old Vine Zinfandel is a bold wine grown from some of the oldest vines in California. Gnarly Head’s untamed vines produce full-flavored grapes, packed with aromas of blackberry bramble, dark raspberries and toasted oak with hints of roses. The aromas cascade into powerful flavors of fruit, blackberry, dark plum, and lingering oak nuances. This medium-bodied wine boasts a well-integrated tannin structure for those who like unique, big wines with a little attitude.

Winemaking

Older vines produce fewer grape clusters, but the small berries yield intense, dark fruit flavors. The grapes for this Zinfandel were harvested in the cool of the evening. This allows the grapes to start off cool and warm up gently for fermentation. Once the wine is made, portions are aged for a minimum of 7 months in a combination of French and American oak barrels. This aging process supports the wine in concentrating the abundant fruit flavors.

Pairing

Enjoy this wine with rich and tangy BBQ ribs, a meaty burger, or go big with juicy prime rib roast.



APPELLATION: LODI, CALIFORNIA / ALCOHOL: 14.5% BY VOLUME / TOTAL ACID: 0.58 G/100ML / FINAL PH: 3.69 / RS: 0.57 G/100ML