

DOUBLE BLACK

RED WINE BLEND

2023 • LODI, CALIFORNIA



THE STORY

The year was 1924. It was the heart of the Prohibition Era and wine's darkest hour when it was outlawed and deemed unconstitutional. It was also the year our family first planted vineyards in California and farmed grapes that were sold to friends and neighbors. Story goes some of these grapes might have been used to make wine.

WINE

1924 Double Black Red Wine Blend delivers rich aromas of vanilla, juicy blackberry, boysenberry and toasty oak notes, setting the stage for layered, concentrated flavors of dark fruits and sweet vanilla. This lush Red Wine has balanced acidity with smooth tannins and a juicy, lingering finish.

VINTAGE

The 2023 vintage was ideal for producing high quality, elegant wines that are dark in color. Fruit development, from bud break through berry set, progressed at a moderate pace, allowing the resulting fruit to be packed with brilliant, complex, and concentrated flavors.

VINEYARDS

This 1924 Double Black Red Wine Blend was crafted using grapes from select vineyards throughout the Lodi region, an area long known amongst California winemakers as the "Zin-famous" appellation. Lodi's climate is ideal for growing concentrated, full-flavored grapes – well-draining sandy soil, warm summer afternoons and cooling nighttime breezes from the Pacific Ocean.

WINEMAKING

The fruit for the Double Black Red Wine Blend was harvested during the cool early morning hours. Following de-stemming, the grapes were brought up to temperature and fermented slowly and then racked onto a combination of French and American oak for further development, adding layers of complexity in the final blend.

PAIRINGS

Pair this full-bodied wine with equally bold dishes: saucy BBQ pork ribs or sweet and spicy smoked chicken wings.

TECHNICAL DATA

Appellation: Lodi | Alcohol: 14.5% by volume | RS: 0.745 g/100ml | Total Acid: 0.59 g/100ml | Final pH: 3.69