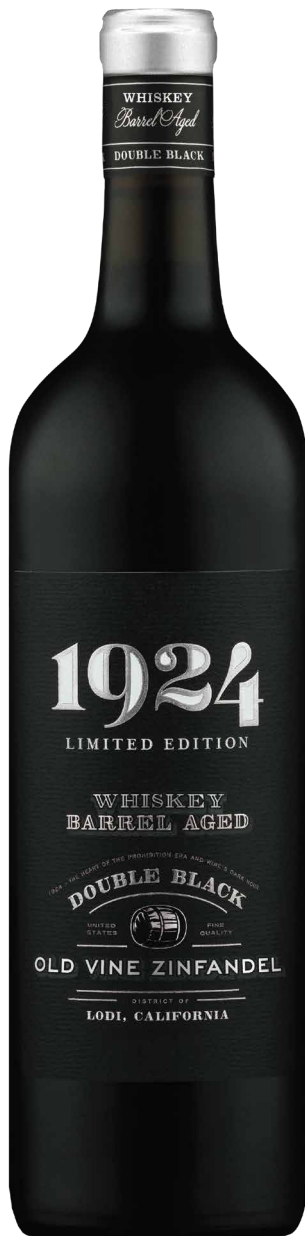


WHISKEY BARREL AGED OLD VINE ZINFANDEL

2021 • 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.

During an era when code names for a jug of whiskey or wine were spoken through slots in speakeasy doors, Americans would not be denied their favorite beverages.

In honor of that bold time, two once-forbidden favorites come together to inspire our 1924 Whiskey Barrel-aged Old Vine Zinfandel.

WINE

Crafted with rich, dark fruit aged in Premium Whiskey Barrels, this liberal wine is layered with aromas of blackberry jam, Bing cherry and a subtle hint of mocha, with notes reminiscent of Whiskey: cocoa, cloves and toasted oak. This lush Old Vine Zinfandel has balanced acidity with good structure and a lingering oak finish.

WINEMAKING

The Zinfandel grapes were picked at optimal ripeness based on a combination of winemaker evaluation, vineyard condition and an eye on weather. The fruit is harvested in the cool of the night and delivered to the winery to be destemmed into fermentation tanks. Once the wine is made, a portion is aged in Whiskey Barrels for seven months.

AGING

A portion of the wine was aged for a minimum of 7 months in Premium Whiskey Barrels.

TECHNICAL DATA

Appellation: Lodi | Alcohol: 15.0% by volume | RS: 0.41g/100ml | Total Acid: 0.59g/100ml | Final pH: 3.75