

THREE FINGER JACK

OLD VINE ZINFANDEL

LODI · CALIFORNIA · 2022

Inspired by the daring character of this legendary outlaw who roamed the Sierra foothills of California during the Gold Rush days in search of riches.

This wine boasts immense structure worthy of Jack's name.

TASTING NOTES

The 2022 Three Finger Jack Old Vine Zinfandel is bold and concentrated, opening with rich aromas of blackberry bramble, dark raspberries, and toasted oak. Intense flavors of blackberry, dark plum and spice liven the palate of this bold Zinfandel. Balanced acidity and smooth tannins add complexity and depth to a lingering finish.

Lodi – Zinfandel Capital of the World

Lodi lies between the San Francisco Bay and the Sierra Nevada Mountains, with a classic Mediterranean-like climate featuring warm days and cool evenings. As the Zinfandel Capital of the World, Lodi produces over 40 percent of California's premium Zinfandel. It has long been recognized globally as the home of highly acclaimed Old Vine Zinfandels, with some plantings dating back to 1888, taken care by 4th and 5th generation winegrowers.

VINTAGE

Situated 100 miles directly east of the San Francisco Bay at the edge of the San Joaquin/Sacramento River Delta, a cool blanket slips into the area at night keeping the vineyard temperatures mild in the morning and slowly heats up during the day. The 2022 growing season in Lodi, California offered ideal conditions, resulting in thriving vineyards that produced exceptional flavors and colors in our Zinfandel grapes, benefitting from cool nights and gentle evening breezes.

VITICULTURE

Lodi has been grape growing since the 1850s and in most places, the soil is deep loam which is similar to French Rhône region of Châteauneuf du Pape. The soil is full of cobble stones, low on nutrients and water retention leaving the vines stressed which leads to intensity of color. The appellation has a classic Mediterranean-like climate featuring warm days and cool evenings.

WINEMAKING

Grape maturity is monitored extremely closely in the days leading up to harvest to strike the right balance of sugar, flavors, and tannin development. Stainless steel fermentation at cooler temperatures keeps the fruit flavors vivid and fresh. Our Winemaker is constantly watching and determining the perfect time to press the wines when color and flavor are most pronounced. The majority of the wine is then aged in French and American oak for 9 months to achieve its full potential.



VINTAGE: 2022 | APPELLATION: LODI | VARIETAL: ZINFANDEL | PH: 3.69 | TOTAL ACID: 0.59 G/100ML | RESIDUAL SUGARS: 0.18 G/100ML
ALCOHOL BY VOLUME: 14.5% | BARREL AGING: 9 MONTHS IN A COMBINATION OF FRENCH AND AMERICAN OAK