

BRAZIN[®]

2023 LODI OLD VINE ZINFANDEL

WINE

Brazin lives for the excitement of discovering Zinfandel's bold, adventurous beauty. Our Lodi Zinfandel is crafted from head-trained Zinfandel vines that range from 40 to 100 years of age. Our relationships with these family-owned vineyards have endured three, even four generations.

The 2023 Brazin Lodi Zinfandel is bold and concentrated, opening with rich aromas of blackberry bramble, dark raspberries and toasty oak. Flavors of blackberry, dark plum, and lingering oak rock the palate of this daring Zinfandel. Balanced acidity and relaxed tannins add depth to the finish.

Don't be bashful with your pairings – be Brazin! Perfect with a bowl of chili, slow roasted bone-in country pork ribs, grilled spice-rubbed flank steak or spicy chicken curry.

VINTAGE

The 2023 growing season produced excellent grapes. Heavy rains watered the grapes naturally and cooler weather delayed budbreak and allowed the grapes to hang on to the vines longer and reach their full flavor and color potential. The wines from this vintage are characteristically flavorful, colorful, with excellent acidity levels.

VINEYARD

Lodi is Zinfandel country. The grape thrives in the region's Mediterranean-like climate and sandy soils. Located due east of San Francisco, Lodi experiences warm days and nights that are cooled by the Pacific breezes funneling through the Carquinez Straits. Its fine granular soils offer excellent drainage, forcing the vine's roots deep into the ground. This unique combination of climate, soil and old vines foster small berry sizes, which leads to intense color and rich, concentrated flavors.

APPELLATION: Lodi, California

ALCOHOL: 14.5%

TOTAL ACIDITY: 0.62g/100ml

RESIDUAL SUGARS: 0.24g/100ml

PH: 3.65

OAK TREATMENT: The majority of the blend was aged in French and American oak barrels for 7 months.

AS **ZIN** AS IT GETS

