

# Christine Andrew

## 2007 Old Vine Zinfandel Lodi



**The Vineyards** ~ Lodi, California is otherwise known as “Zin” country. Some of the worlds greatest Zinfandels come from this historic growing region. The vines which yielded the magnificent fruit used in this Zinfandel grow in the Mokelumne River sub-appellation of the Lodi AVA. Its classic Mediterranean climate and an alluvial fan of sandy loam, well-drained soils are ideal for growing world-class Zinfandels.

**Winemaking Processes** ~ Christine Andrew’s “Old Vine” Zinfandel was produced from fully mature grapes, from 60-70 year-old head-trained vines, that were hand selected by the winemaker. These vines produce grapes renowned for exceptionally concentrated flavors and unprecedented depth that were further enhanced through rotary fermentation. French oak aging provided the structure and balance, while additional time spent in American oak lent additional spiciness to this medium-bodied wine.

**Our Winemakers Notes** ~ The Christine Andrew Zinfandel has a robust bouquet of rich, ripe dark cherries, raspberries and blackberries with spice notes that are unique to Zinfandel. Flavors in this “Old Vine” Zinfandel take their cue from the aromas – it’s loaded with rich juicy berry flavors. The finish is smooth and elegant.

**Executive Chef James Lehman Recommends** ~ Zinfandel shows off its luscious fruit and subtle spice when paired with a variety of meats and wild game. Try it with barbeque pork ribs, roasted leg of lamb or a hearty stew. It’s also a natural for Italian fare. Tomato-based pasta dishes and Cioppino are some favorites. For a lighter meal, pair it with Bouillabaisse, stronger, aged cheeses with gourmet crackers or Bruschetta.

### Technical Info

**Blend:**

82% Zinfandel

18% Petite Sirah

**Alcohol:** 14.5%

**pH:** 3.41

**TA:** 6.96 g/L

**RS:** 0.16%

**Production:**

2,330 cases

(6x750ml)

**Released:**

October 2009