

IRONSTONE

Vineyards

2019 Reserve Lodi Old Vine Zinfandel



The Vineyards- Twisted, gnarly, head-trained Zinfandel vines, aged between 60-80 years produced magnificent grape clusters used in this wine. Lodi, with its classic Mediterranean climate and well-drained soils has been an ideal growing region for world class Zinfandels for over a century. The vineyards selected for this Old Vine Zinfandel are a mixture of very sandy and sandy loam, ideal for intense flavored grapes.

Winemaking Process- Our picking target is always around +25 brix. However, we are really looking for a balance in fruit concentration, acidity and ph. The clusters will start softening when ripe and ready to be picked which makes it incredibly important to be in the vineyards regularly, so we can harvest at the most optimum point. Our grapes are hand-harvested and delivered to the winery in small lots. These small lots of perfectly ripened fruit are gently crushed and allowed to cold soak for a day or two before starting fermentation. After pressing and secondary fermentation is completed, the wine is transferred to small oak barrels to finish malolactic fermentation. Aging takes place in our underground caverns that were hand-blasted by local miners, many whose families came for gold in the 1800's. These caverns remain a natural 60 degrees Fahrenheit year-round to ensure a fuller, richer, finer wine of true varietal character.

Winemaker Notes – Rich and supple, this generous Zinfandel, a blend of two different old vine Zinfandel vineyards offers plush aromas and flavors of berry compote, strawberries, blueberries, white pepper and chocolate, finishing with well-rounded tannins and a lingering dark, fruit finish.

GOLD, San Francisco Chronicle Wine Comp, Jan 2020 (v. 2017)
90 Points & Editor's Choice, Wine Enthusiast, Dec. 2015 (v. 2013)
90 Points, Wine Enthusiast, Feb 2015 (v. 2012)

Blend: 87% Zinfandel, 13% Petite Sirah

Appellation: Lodi

Aging: 12 months in small French oak

Alcohol: 15.0% **RS:** 3.4 g/l

TA: 5.2 g/l **pH:** 3.84

Production: 8,000 cases (6 x 750ml)

Sub-appellation: Mokelumne River

Yield: 3 – 3.5 tons per acre

Elevation: 10 – 85 feet above sea level

Released: September 2021

06/21

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