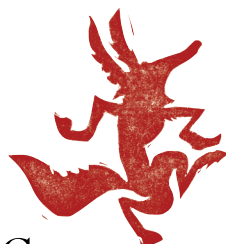


ZINFANDEL

VINTED. 2012



DANCING COYOTE

TASTE:

Bursting with fresh berries and jam, this Zin is complemented by notes of spicy cinnamon and clove. Not your typical Lodi Zin, it's medium-bodied with lively acidity and a refreshingly bright finish of cranberry and cassis flavors.

FOOD PAIRINGS:

Bold and spicy, this wine goes well with similar foods. Enjoy with foods, such as pulled pork, barbecue ribs, meat loaf, eggplant parmesan and pizza.

VITICULTURE NOTES:

Grown in the Lodi Appellation, this variety does extremely well in the warm sunny days and cool nights, similar to the Mediterranean climate. With deep sandy soils, and more old vine Zinfandel vineyards than any other appellation, Lodi has become known for its quality Zinfandel grapes.

WINEMAKING NOTES:

Grapes were harvested in the morning and gently crushed to a temperature controlled stainless steel tank. The wine was fermented around 85°F and was pumped over three times a day until going dry on the skins. The tank was drained, and the skins were removed to a press, where a soft pressing liberated the wine from the skins and seeds. It was then aged with oak for 16 months and allowed to undergo malo-lactic fermentation before being racked to tank for finishing before bottling.

APPELLATION:

Lodi

ALCOHOL:

14.5% by Vol.

RESIDUAL SUGAR:

0.43 g/100mL (%)

PH:

3.56

TOTAL ACIDITY:

7.4 g/L as Tartaric Acid

HARVESTED:

October 1, 2012

BRIX AT HARVEST:

25° Brix Average

BOTTLED:

December 17, 2014

PRODUCTION:

410 cases

www.dancingcoyotewines.com