

# ZINFANDEL

VINTED. 2015



## DANCING COYOTE

### TASTE:

A medium-bodied wine with ripe wild berry aromas complemented by a hint of cardamom spice and a smooth, earthy finish.

### 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:

0.35 g/100 mL (%)

#### PH:

3.72

#### TOTAL ACIDITY:

6.5 g/L as Tartaric Acid

#### HARVESTED:

October 5, 2015

#### BRIX AT HARVEST:

25° Brix Average

#### BOTTLED:

June 16, 2017

#### PRODUCTION:

904 cases