



'16th the double standard zinfandel

specs

grape: 68% zinfandel | 32% zinfandel

vineyard: cemetery | schmeid (mokelumne river - lodi)

harvested: august 12th - 21st, 2016

harvest brix: 24.2 - 25.1

fermentation: 10 - 12 days

aged: 30-months (american oak)

alcohol: 14.9%

bottled: may 11th, 2019

released: december 7th, 2019

produced: 73 cases

notes

a more "traditional" take on lodi zinfandel. the nose pops with dark fruit (thanks to the 118-year old schmeid vineyard) and sweet oak. the fruit is the star on the palate...but makes a bit of space for some spice. the finish cranks along - with help from soft tannins and subtle oak.

about

we are a family-owned, craft winery committed to making small-lot wines from the best vineyards we can find in lodi, clarksburg and the sierra foothills. in a lot of ways, that's kind of our mission statement...and one that we are absolutely, fundamentally passionate about.