

IRONSTONE

OLD VINE ZINFANDEL 2017



Description:

This medium-bodied Zin has exceptional varietal characteristics, with lovely aromas of dark fruit and blackberry. Subtle pepper spice mingles with richly concentrated fruit flavors of blackberry, ripe plums and fresh red raspberries. Barrel aging created its smooth, silky finish and unprecedented depth.

Winemaker's Notes:

Lodi has become the self-proclaimed “Zin” capital of the world, producing over 40% of California-grown Zins. The grapes for this “old vines” Zinfandel come from the Mokelumne River sub-appellation in Lodi AVA, where the vines are over 45 years old. It’s a classic Mediterranean climate with an alluvial fan of sandy loam and sandy soil-- well-drained soils that are ideal for growing world-class wine grapes. It is a “prairie” environment, with a cool afternoon wind moderated by the Delta breezes. The winery practices sustainable viticultural practices such as crop reduction, leaf removal, organic materials and drip irrigation to improve the quality of the grapes and intensity of flavors. The wine is aged in French oak for three months.

Serving Hints:

Ironstone’s “Old Vines” Zinfandel works well with a variety of dishes, including most meats (pork, beef, game) & some hearty stews and seafood, like Cioppino (traditional Italian fish stew), tomato-based pastas and strong, aged cheeses.

PRODUCER:	Ironstone
REGION:	Lodi, California
GRAPE VARIETY:	90% Zinfandel, 5% Petite Sirah 5% Shiraz
ALCOHOL %:	14.5%
RESIDUAL SUGAR:	3.5g/l
pH:	3.78
TOTAL ACIDITY:	5.5 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	37	13.5	10	12.5	4x14	72482611121-3	72482611121-0

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