



**FOUR VINES
OLD VINE
ZINFANDEL
LODI**



Say hello to your new friend, Four Vines Lodi Old Vine Zinfandel: big berry flavors, a hefty dusting of spice and zesty pepper are this Zin’s calling cards—and it’s destined to be a welcome guest at your backyard barbecue, pizza night or any time your squad’s in town.

WINEMAKER’S COMMENTS

Oldies and most definitely goodies is what we say about our Zinfandel vineyards. These aged vines struggle to survive so they yield only a few clusters with small, intensely flavored berries. Our vineyards, located in Lodi, California, are between 30 to 70 years old. Each year, they gift us with extraordinary fruit that we craft into Four Vines Lodi Old Vine Zinfandel, a wine that is bold in both flavor and body.

At harvest time, grapes were picked during the cool night and early morning hours and delivered immediately to the winery to be de-stemmed and gently pressed into fermentation tanks. After seven to nine days of fermentation, the wine was gently racked into a combination of French, Hungarian and American oak for malolactic fermentation and twelve months of aging.

TECHNICAL INFORMATION

APPELLATION: Lodi

VARIETAL COMPOSITION: 84% Zinfandel, 10% Petite Sirah, 4% Syrah, 2% Alicante Bouschet

ACID: .62 g/100ml

pH: 3.58

AGING: 12 Months in French, Hungarian and American oak barrels; 25% new

ALCOHOL: 14%



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