

PLUNGERHEAD

2016 LODI OLD VINE ZINFANDEL



VARIETAL

80% Zinfandel
14% Petite Sirah
3% Merlot
2% Malbec
1% Petit Verdot

APPELLATION

97% Lodi
3% Paso Robles

ANALYSIS

pH 3.77
TA 5.9 g/L
ALC 15.0%
RS 6.5 g/L

UPC

8 33302 00202 7

SRP

\$14

91 POINTS

Great balance of fruit and spice. Medium-bodied with aromas and flavors of cranberry, black cherry and raspberry with a touch of vanilla.

CHEERS MAGAZINE August/September 2018

WINEMAKER NOTES

This rich and briary 2016 Old Vine Zinfandel blend comes from a number of vineyards in Lodi and one from Paso Robles. Most of the Zinfandel comes from two vineyards in the Mokelumne district of Lodi (just to the North of the city of Lodi) which gives the blend some brambly fruit nuances with just a touch of pepper spice. Sourcing the Petite Sirah from the Mokelumne district and Mettler Vineyard adds depth to the blend with soft black raspberry and blackberry fruit notes. The Malbec and Petit Verdot are also from Mettler where the Malbec is rich blueberry fruit while the Petit Verdot imparts a deep color and velvety mouthfeel. The Merlot from French Camp Vineyards of Paso Robles adds roundness, grace and a hint of earthy Paso Robles terroir.

FOOD PAIRINGS

This 2016 Old Vine Zinfandel pairs well with ribs and more ribs. For the ultimate experience, add baked beans, coleslaw, grilled corn, and cornbread. Include anything that would make my cousins from Alabama feel at home! Grilled burgers with Swiss cheese and brown mustard or Hawaiian pizza would also pair well.