

# 2005 Lodi ZINFANDEL



RANCHO  
ZABACO

Rancho Zabaco is named for one of the original Mexican land grants in Northern Sonoma. The wines are inspired by the bold spirit and rich heritage of the Spanish and Mexican pioneers who settled this rugged land.

Lodi, officially named an AVA in 1986, is located near the San Joaquin River Delta, south of Sacramento and west of the Sierra Nevada. Its Mediterranean climate with warm, dry summers and cool, moist winters is perfect for growing Zinfandel grapes.

## VITICULTURE NOTES:

The 2005 growing season began with record rainfall in the winter, continuing through the spring. Excessive heat hit in midsummer, experiencing 14 days of 100°F weather; thus, slowing down the ripening process. The July heat spike followed by a cool-down period in the early fall was ideal for grape maturation. As a result, harvest began a month later than usual allowing for a longer hang-time, acquiescing exceptional color, supple tannins and intense fruit ideal for Zinfandel.

## WINEMAKING NOTES:

The grape clusters for this wine were destemmed, but not crushed, to maximize whole berries for fermentation. We find whole berry fermentation produces concentrated, fruit-forward flavors in the wine while avoiding harsh, green tannins. Upright and horizontal rotary fermenters were used to extract the deep color and intense aromas and flavors from the skins. To maximize flavor extraction, the must was cold soaked for one day at 55°F. After yeast inoculation, fermentation temperatures were monitored at temperatures between 85°F-90°F, increasing the wines' body, yielding a richer, rounder mouthfeel. The wine completed malolactic fermentation to soften the acid structure and add complexity. 29% of the wine was barrel aged, primarily consisting of its American oak for an average of two months.

## TASTING PROFILE:

The Lodi Zinfandel is reminiscent of a classically styled Zinfandel exhibiting aromas and flavors of Grandma's homemade raspberry jam, fresh boysenberry pie and ripe plum, sweetened with hints of vanilla and black pepper spice. This Zinfandel offers a plush, silky mouthfeel with a fruit-forward finish that lingers on the palate. The Lodi Zinfandel is a rich and approachable wine that will pair perfectly with a variety of foods.

<b>Varietal Content:</b>	92% Zinfandel, 6% Petite Sirah
<b>Appellation:</b>	97% sourced from Lodi Appellation
<b>Residual Sugar:</b>	0.4g/100ml
<b>Titrateable Acidity:</b>	0.55g/100ml
<b>Label Alcohol Level:</b>	14.5%

