

METTLER

FAMILY VINEYARDS



**WINE ENTHUSIAST NAMES LODI
“WINE REGION OF THE YEAR”**

*Wine Star Awards
Wine Enthusiast Magazine 2015*

Since the 1800s the Mettler Family has been growing premium wine grapes in California’s Lodi appellation, where the vineyards thrive in rich soils and a Mediterranean climate. Twice recognized by the Agriculture Hall of Fame, they were the first winegrowers to introduce French clones to the Lodi region. Farmers and stewards, the Mettlers believe in giving back to the land. They keep their vineyards healthy, nourished and viable through certified sustainable and organic farming practices. The Mettler Family’s innovative farming methods and winemaking expertise produce ultra-premium Cabernet Sauvignon, Petite Sirah, and Zinfandel. Enjoy over a century our family’s wine growing passion in every glass.

METTLER

BRAND HIGHLIGHTS

- Richly crafted red wines from California's Lodi appellation
- Specializing in three core varietals: Cabernet Sauvignon, Zinfandel and Petite Sirah
- Well-known Lodi farming family, owned and operated in Lodi for over 110 years
- Vineyards are organically and sustainably farmed for consistent wine quality, healthy vines and soil
- Grapes are chosen from small blocks of select vineyards, grown on individually-designed trellis systems



CABERNET SAUVIGNON

Rich, velvety and complex with true varietal characteristics

92 PTS & EDITOR'S CHOICE
"Powerful, concentrated and sophisticated."
 WINE ENTHUSIAST (2017)



PETITE SIRAH

Deep and layered with concentrated flavors and excellent balance

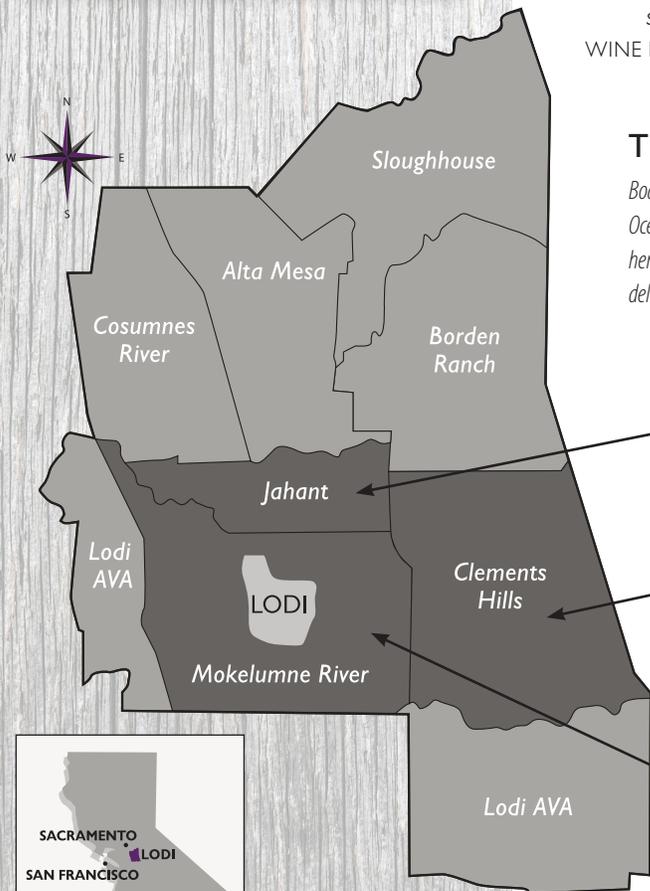
93 POINTS & CELLAR SELECTION
"A tour de force, impressive!"
 WINE ENTHUSIAST (2017)



OLD VINE ZINFANDEL

Hearty and full-bodied with a genuine "Zin" personality

90 POINTS & EDITOR'S CHOICE
"Full-bodied, smooth and complex."
 WINE ENTHUSIAST (2016)



THE LODI APPELLATION

Boasting what is known as a "Mediterranean" climate, the Lodi wine region is influenced by its proximity to the Pacific Ocean and the Sacramento Delta. The warm, dry summers and cool, moist winters have allowed wine grapes to flourish here for over a century. The dry warm summer days allow Lodi grapes to develop full ripe fruit flavors while the cooling delta breezes maintain the natural acidity for structure and complexity in the finished wines.

THE METTLER VINEYARDS

Jahant, Lodi—The smallest of the Lodi sub appellations. The climate is cool and dry due to its proximity to the Mokelumne river and Sacramento Delta with relatively low elevations. The soil type is pink Rocklin-Jahant loam. The soil is very unique and pink in color, the boundaries of the appellation are marked by the extent of these soils. **Cabernet Sauvignon: 146 acres. Clone: 7**

Clements Hills, Lodi—Located in southeastern Lodi at the base of the Sierra foothills. This sub appellation is warmer and wetter than the western region of Lodi. It is characterized by rolling hills and cliffs. The Mokelumne river flows through the region and a variety of microclimates exist within. There are granite and volcanic soils below the alluvial top soils and the appellation is well known for growing red varietals. **2 blocks of Cabernet totaling 14 acres. Clones: 15, 191**

Mokelumne River, Lodi—The historical center of the Lodi wine region and where most of the Mettler Vineyards are planted. Referred to by some as "Old Lodi". The soil type in this sub appellation are sandy soils, and are celebrated for growing old vine Zinfandel. **Cabernet Sauvignon: 77 acres; Petite Sirah: 33 acres; "Old Vine" Zinfandel: 91 acres. Total acres in this AVA: 201. Cabernet clones: 337, 412, 338, 7**