

EST. 1899

METTLER

FAMILY VINEYARDS



2015 Lodi 'Epicenter' Old Vine Zinfandel

TASTING NOTES

The 2015 Mettler Zinfandel entices with its deep, purple-crimson color. The initial earthy and smoky aromas are followed by those of plum, vanilla and spice. The complex medley of flavors include plum, blackberry jam, tobacco, anise and sweet oak. The sturdy but softly integrated tannins yield to subtle oak notes as the wine lingers on the palate. A light touch of acidity creates balance and elegance while retaining the juicy, exuberant personality that is uniquely Zinfandel. A variety of cuisines, from hearty stews to grilled favorites, will stand up nicely to this rich and flavorful wine.

HERITAGE

The Mettler family heritage honors over 100 years and six generations of farming in Lodi with the release of this 'Epicenter' old vine Zinfandel. Grapes for this wine were harvested in September 2015, from one of the oldest Zinfandel vineyards on our ranch where the deep-rooted vines thrive in rich, sandy loam soils. This 50-year old vineyard is located in the 'epicenter' of Lodi's old vine Zinfandel district and is organically and sustainably grown.

TECHNICAL DATA

COMPOSITION 85% Zinfandel, 10% Petite Sirah, 3% Cabernet Franc, 2% Cabernet Sauvignon

TOTAL ACIDITY 0.62 g/100ml

COOPERAGE 14 months in 80% American (Medium Plus) and 20% French oak (60% Medium/40% Medium plus). 30% new barrels, 30% 1-year old, 40% neutral

pH 3.55

ALCOHOL 15.5%

RELEASE DATE October 2017

CASES PRODUCED 5,500

METTLERWINE.COM
209 369 3045

7889 E. HARNEY LANE
LODI, CA 95240

