



*Taste Our Tradition*

## METTLER 2014 'EPICENTER' OLD VINE ZINFANDEL

### TECHNICAL DATA

#### APPELLATION

Lodi

#### VARIETAL COMPOSITION

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

#### 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

#### TOTAL ACIDITY

0.63 g/100ml

pH 3.74

ALCOHOL 15.5%

#### RELEASE DATE

January 2017

CASES PRODUCED 3,156

RETAIL PRICE \$19.99

*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 2012, 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.*

*The 2014 Mettler Zinfandel entices with its deep, opaque crimson color. The initial earthy and smoky aromas are followed by those of plum, molasses and a hint of peppery spice. The complex medley of flavors include black plum and dark berries, tobacco, cinnamon, coffee 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.*