





Mettler Old Vine Zinfandel

Varietal: 100% Old Vine Zinfandel Elevation:

Practice: Organically and sustainably **Dry Extract:**

grown.

Appellation: Lodi, California **Production:** 3,900 cases

Alcohol: 14.5% Acidity: 6.6 g/l

Residual Sugar: pH Level: 3.67

Tasting Notes:

With its deep, inky purple color, the initial earthy and smoky aromas are followed by those of blackberry, blueberry and plum. The complex medley of flavors includes dark berries, vanilla and herbs with a hint of black pepper. 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.

Aging:

Aged for many months in French oak barrels.

Winemaking:

Food Pairing:

A variety of cuisines, from hearty stews to grilled favorites, will stand up nicely to this rich and flavorful wine.

Accolades:

2018 San Francisco Chronicles – Gold Medal