

THE
AUTHENTIC
COLLECTION
BY
GNARLY HEAD

2012

AUTHENTIC RED

GNARLY INSPIRATION

When the search for great Zinfandel led us to Lodi, we saw vineyards that are among the oldest in California – several that are over 80 years old! The vines planted in these older vineyards are free standing “head trained” vines that resemble wild bushes with twisted old trunks and branches that spread out in all directions like unruly umbrellas – truly gnarly heads. These gnarled, head trained vines provided the inspiration for Gnarly Head...they look gnarly and the wines they create are powerful, concentrated, and in other words, gnarly.

But Zinfandel is not the only California grape that can be gnarly. All Gnarly Head wines are crafted with California's spirit of adventure – each sip plunges the palate into bold fruit flavors.

WINE

Authentic Red is a rowdy blend based on Zinfandel, Syrah, and Merlot with a splash of Malbec. The Zinfandel component in this blend hails from some of the oldest vines in California, and these brash, unruly vines produce full flavored grapes. Authentic Red has a juicy core of lush black cherry and raspberry flavors with layers of spice and vanilla. Boldly pair this wine with BBQ ribs, a hearty burger, or go all out with New Orleans style red beans and rice.

VINTAGE

The 2012 vintage produced a bountiful crop of exceptional quality. Moderate weather throughout the growing season put little pressure on the vines which provided the grapes with well-balanced structure and concentrated flavors. A warm, dry spring helped the vines to set a sturdy crop followed by a summer with substantial amounts of afternoon sunshine and cool nights. Warmer weather just before harvest allowed the grapes to gradually ripen delivering bright acid and good tannic structure. Harvest in California began on time which resulted in mature fruit with bright fresh flavors and outstanding quality all around.

VINEYARDS

The 2012 Authentic Red is crafted using grapes from select vineyards throughout the Lodi region – known as the “Zin-famous” appellation. Lodi has an ideal climate for growing exceptional grapes – warm summer days and cooling night time breezes from the ocean, in addition to well-draining, sandy soil. Our Zinfandel and Petite Sirah grapes are hand-selected from the Mokelumne River AVA, home of some of the older and most respected Zinfandel vineyards in the state. Our other red varietals are sourced from the rolling foothills of the Borden Ranch AVA.

WINEMAKING

Older vines produce fewer grapes clusters, but the small berries yield intense, dark fruit flavors. Grapes for the Authentic Red were harvested during the cool night hours then delivered to the winery to be de-stemmed and gently pressed into fermentation tanks. After seven to nine days of fermentation, the wine was racked to concentrate the abundant fruit flavor and add complexity.



TECHNICAL DATA

APPELLATION: Lodi, California
ALCOHOL: 13.5% by volume
TOTAL ACID: 0.61g/100ml

BOLD. SOPHISTICATED. WITH A HINT OF GNARLY.