

GNARLY HEAD®

2012

OLD VINE ZINFANDEL

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

Gnarly Head 2012 Old Vine Zinfandel is made from gnarled 35-80 year-old head trained vines. Fruit from these unruly branches is intense and powerful, and as some of the oldest in California, these brash old vines produce exceptional, full flavored grapes. This intrepid Old Vine Zinfandel has a gnarly core of rich, dark raspberry and black cherry flavors with layers of spice and chocolate balanced by complex French and American oak toast. Try pairing this wine with braised short ribs, chicken enchiladas, or dark chocolate.

VINTAGE

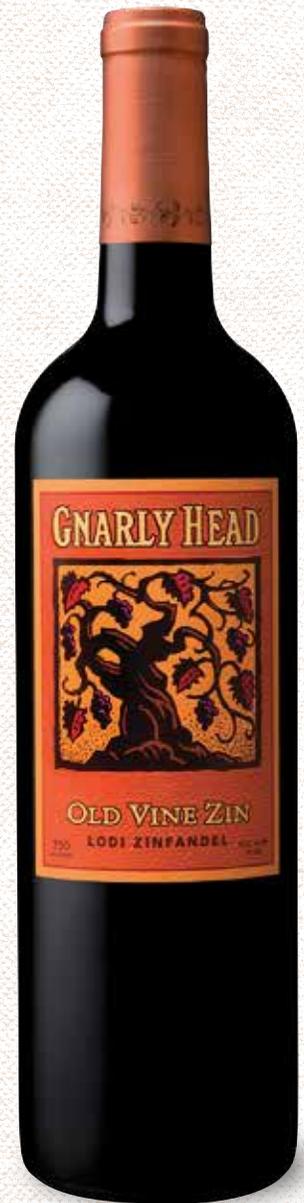
For Lodi, the 2012 vintage delivered an ideal growing season, producing fruit of exceptional quality across the board. A warm, dry spring yielded a well-balanced crop. Moderate summer weather and warm temperatures just prior to harvest allowed the grapes to gradually ripen delivering outstanding fruit. Wines of this vintage are balanced with bright acidity and big fruit flavors.

VINEYARDS

Gnarly Head Old Vine Zinfandel 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 grapes are hand-selected primarily from the Mokelumne River area, home to some of the oldest and most respected vineyards in Lodi.

WINEMAKING

Older vines produce fewer grape clusters, but the small berries yield intense, concentrated fruit flavors. Grapes were hand-harvested in the cool of the night, 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 gently racked into French and American oak for malolactic fermentation and aging.



TECHNICAL DATA

APPELLATION: Lodi
ALCOHOL: 14% by volume
TOTAL ACID: 0.6g/100ml
FINAL pH: 3.62

BOLD. SOPHISTICATED. WITH A HINT OF GNARLY.