



LODI - CALIFORNIA

# PELTIER



WINERY & VINEYARDS

*NATIVE YEAST*

## 2018 • OLD VINE ZINFANDEL

ESTATE GROWN - LODI APPELLATION

**aromas** DARK CHERRY | RED LICORICE | WHITE PEPPER | VANILLA BEAN | TOASTED MARSHMALLOW

**tasting notes** CHERRY | RED LICORICE

**body** MEDIUM

**tannin** MEDIUM/ HIGH

**mouthfeel** VELVETY | SMOOTH

**finish** DRY | SILKY

**barrel aging** AMERICAN & HUNGARIAN OAK BARRELS - MEDIUM TOAST - 12 MONTHS

**winemaker's notes** This Old Vine Zinfandel is sentimental to us. It's the last wine produced from the old vines that have since been removed at the site of the winery and is a particularly unique expression of that vineyard because of the native yeast fermentation. Aged for 12 months in American & Hungarian Oak Barrels and a bit of an experiment that was a success! It's a lighter Zin thanks to early picking and is wonderful on its own or with food.

**pairings** Pair foods with a hint of sweetness or fat like Bulgogi Beef, Chicken Wings, Duck Tacos and Brie Cheese

### WINE INFORMATION

<b>ALC.</b>	<b>SIZE</b>
13.5%	750ML

<b>pH</b>	<b>TA</b>	<b>RS</b>
3.74	5.4 g/L	6.35 g/L

### PRODUCTION

198 CASES



**CERTIFIED GREEN • LODI RULES**

**SUSTAINABLE WINEGROWING PRACTICES**

All of our vineyards are Certified Green in the "Lodi Rules for Sustainable Winegrowing Practices." This third party program is known to be the most recognized in the industry with stringent yearly audits covering all facets of wine stewardship. A number of practices are required to pass the certification including care of the land, air, water, soil, and employee.

[PELTIERWINERY.COM](http://PELTIERWINERY.COM)

22150 NORTH KENEFICK ROAD | ACAMPO, CA 95220  
209.367.4882 | [INFO@PELTIERWINERY.COM](mailto:INFO@PELTIERWINERY.COM)