



JONATHAN EDWARDS
WINERY

2010 Lodi Zinfandel

Vineyard

Schmierer Vineyard, Lodi, California. Our Zinfandel is sourced from 100 year old head pruned vines in Lodi. This ancient vineyard produces a limited amount of fruit per acre that is richly flavored.

Production

The grapes were hand picked and fermented in Napa Valley California. After a 24 hour cold soak, the yeast was added and fermentation temperatures were maintained around 85 degrees. A pump-over regimen was used to maintain proper oxygen levels in the must and to ensure appropriate color and flavor extraction. Once pressed and settled, malo-lactic fermentation was initiated and the wine was transported to our Connecticut winery for aging. 18 months of barrel aging in a blend of French and American oak barrels allows for the concentration of the wine and integration of the spicy oak flavors.

Tasting Notes

This is one of the best Zinfandels that we have ever made. Rich, dark and spicy the wine exudes classic brambly Zinfandel flavors.

Technical Data

Alcohol		15.30%
pH		3.75
Acidity		5.5 g/L
Brix at harvest		26.3°
Harvest Date		10/28/2010
Production		837 cases

