



JONATHAN EDWARDS
WINERY

2012 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 Fruit forward Lodi Zin vintage has a bold, spicy finish.

Technical Data

Alcohol		13.90%
pH		3.59
Acidity		6.1 g/L
Brix at harvest		24.3°
Harvest Date		9/11/2012
Production		233 cases

