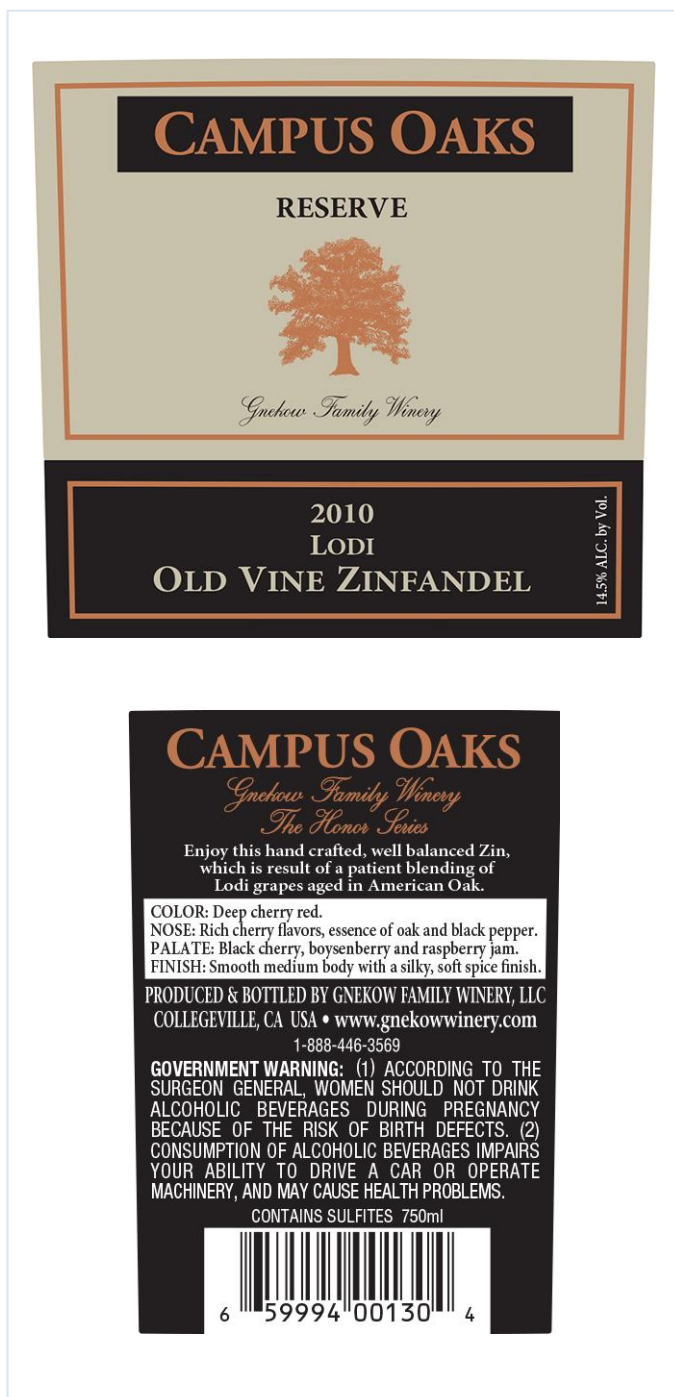




Campus Oaks

Collegeville, California

Old Vine Zinfandel Reserve 2010 Lodi



“Sips n Tips” Zinfandel is a variety of red grape planted in over 10 percent of California vineyards. DNA fingerprinting revealed that it is genetically equivalent to the Croatian grape Crljenak Kaštelanski, and also the variety Primitivo traditionally grown in the “heel” of Italy, where it was introduced in the mid-1800’s. The grape found its way to the United States in the late-18th century, and became known by variations of the name “Zinfandel”, a name of uncertain origin. It was first grown in hot houses for fresh grapes but became a winemaker’s favorite when it got to California in the 1830’s

Zinfandel wines have incredible depth and concentration of berry fruit flavors and spicy notes, so serve with herbaceous beef stews, grilled vegetables and red pepper pesto.

Winemakers Notes: A luscious wine produced from the cool 2010 vintage. The extra hang time gave the grapes much more flavor and texture. Explore the peppery back tones and the chocolaty vanilla flavors. The taste is very smooth with lots of roundness. Starting with the spicy beginning followed by red berry Jammy finish and plenty of new oak, this is a great example of cool year in a warm area. The wine has great structure and can cellar for several more years. If consumed earlier, a splash in a decanter to give it a bit of air will soften the tannins for perfect drinking.

Blend Composition:

100% Zinfandel
100% Lodi
100% 2010

Technical Specifications:

Alcohol: 14.5%
TA: 6.63 g/L
pH: 3.58
R.S. 0.93%