

WHITCRAFT WINERY – STAMPEDE VINEYARD
ZINFANDEL
Lodi



APPELLATION: Clements Hills AVA

BLEND: Zinfandel

WINEMAKER: Drake Whitcraft

VINEYARD: _____

Grapes come from the Stampede Vineyard, originally planted in the 1940s in the toe-hills of the Sierra Nevada mountains. Soils are a mix of sand and volcanic. Vines are head-trained and planted on their own rootstock.

VITICULTURE: _____

Viticulture is certified organic.

WINEMAKING: _____

Grapes are handpicked and sorted. They're lightly trodden by foot allowing carbonic to start. A pied de cuvee made from sampling juice is added to kick start fermentation. The wine is blanketed with CO2 until the cuvee is generating its own. After around three days when the skins start to loosen manual punch-downs are started once or twice per day. After 12 days the cap is lifted and the wine is drained through a sieve, there's no pumping, everything is by gravity. Free run juice goes to single vineyard cuvees. The wine rests in barrels for around 11 months, with 10-15ppm SO2 added in December. Wines are unfinned, clarification is through gentle racking. Bottling is by hand.

WEBSITE: <https://www.whitcraftwinery.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A beguiling mix of classic Zinfandel dried plum and blueberry and a lighter, juicier fresh raspberry character. The finish is soft and peppery.