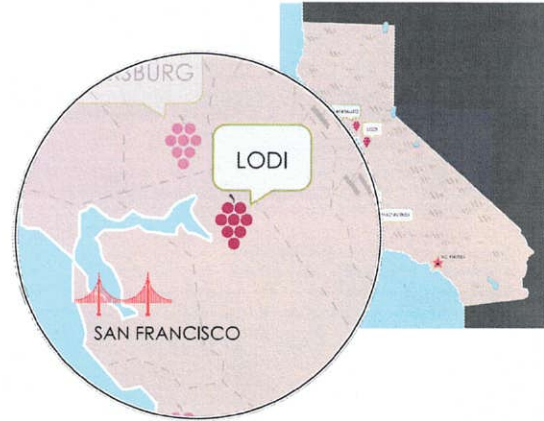




TORTOISE CREEK



ZINFANDEL

Clement Hills, Lodi AVA

VARIETAL: 85% Zinfandel, 10% Petit Syrah and 5% Tannat

REGION: Clement Hills, Lodi AVA

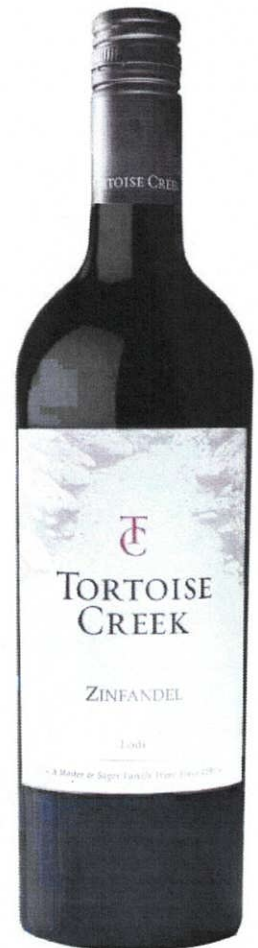
VINEYARD: The Tortoise Creek Zinfandel is sourced from certified sustainably farmed vineyards in the Clement Hills south eastern region of Lodi where the soil is clay and loam of volcanic origin ideal for the Zinfandel grape. The vineyards take advantage of warm days but cool nights.

WINEMAKING: The grapes are crushed into stainless steel fermentation vats and then fermented at moderate temperatures for 10 days during which the must is pumped over three times a day to extract maximum flavors and color and then stays in contact with the skins for a further week. This extended maceration is used to add depth, structure and complexity to the wine. The wine goes through malolactic fermentation is then aged for 6 months in American oak.

TASTING: Our Zinfandel has a deep color and rich, spicy aromas of wild dark berries and plums, It is round, rich and bursting with flavor. The Petit Syrah and Tannat grapes add a delightful complexity to the final blend.

FOOD PAIRING: An ideal pairing with grilled or smoked meats, BBQ, burgers, pastas and soft cheeses.

ALCOHOL: 14.7 % | **RS:** 1.5 G/L



UPC# 0 89832 41203 8
12pk / 750ml



SUSTAINABLE PRACTICES The Lodi Rules (www.lodirules.com) are California's first 3rd party certified sustainable wine growing standards designed to lead to measurable improvements in the environmental health of the surrounding ecosystem, society-at-large and wine quality. The Lodi Rules program requires growers to use a wide range of sustainable practices that result in continual improvement of all aspects of their farming operations. The Lodi Rules Program is third party certified which means the standards have been reviewed and endorsed by an organization not connected to the Lodi Winegrape Commission. Vine-