



2002 ZINFANDEL
ERLAND'S VINEYARD
LODI

This Zinfandel is one smooth country singer. From the first appearance on stage, you know just where he's from. And when he's departed, you feel darn near romantic taken by his soft, suave, even caressing music, with an "aw shucks" innocence that sneaks up on you. The wine's performance starts with a blackberry jam nose rounding up to a mouth-coating, fruity filled finish. This low pepper Zin sings of black licorice, warm country nights, and flows across your tongue like a lazy drawled "dang."

WINEMAKING Hand-harvested and fermented in one-ton open-top bins with three daily punchdowns. Aged for 18 months in one-year-old Seguin Moreau American barrels.

COMPOSITION 100% Zinfandel

ANALYSES pH 3.55
Acidity .62 grams/100 ml
Alcohol 15%

VINEYARD DETAILS

Soil profile:

The Mollisol soil series consists of abundant organic matter in the topsoil (29% clay) and subsurface (48% clay) layers. Both drainage and heat retention in this soil type are quite good, allowing for naturally balanced vine vigor in addition to physiological ripeness.

Aspect: West-facing and level
Year Planted: 1921/1989
Clone: Century
Rootstock: St. George
Trellis: Head pruned

PRODUCTION 300 cases

CELLARING Recommended cellaring time 1 to 8 years.
Optimal storage temperature 55-60° F

**→ Best of Class 2005 Los Angeles County Fair
Wines of the World Competition**

