



**R A M P A G E  
L O D I  
Z I N F A N D E L  
2 0 1 2  
W I N E N O T E S**

**• G R A P E S O U R C I N G •**

Our grapes were harvested from vineyards in the Lodi area in California's Sacramento River Delta.

Lodi has emerged as a star for producing intense, fruity Zin with ripe berry flavors. Grapes are cooled off on warm Central Valley days by the breezes off the Delta, extending the growing season and adding layers of flavor. Many of the vines for our Zinfandel grapes range from 30 to 70 years old, with some as old as 100 years, providing grapes of complexity and intensity. These grapes are what make our wine uniquely rich and flavorful.

*Grape Sourcing: 86% Lodi, 14% California*

**• V I N T A G E •**

California's Lodi region experienced outstanding growing conditions. Moderate weather throughout the growing season has put a little pressure on the vines but it provided the grapes with well-balanced chemistries. The 2012 harvest brought us above average yields making 2012 a year known for its abundance of fruit and quality of wines. This vintage brings with it brightness, intensity, ripe aromas and deep rich flavor.

*Technical Information: 0.56 TA, 3.59 pH, 14.3% alc.*

**• W I N E M A K I N G •**

The grapes were fermented in stainless steel for approximately one week. After pressing, the wine was aged in a combination of new and used French and American oak barrels which add vanilla and sweet spice notes. Ripe, rich Zinfandel flavors were enhanced with a touch of Petite Sirah, which provides a rich tannic structure, framing the Zinfandel fruit.

*Varietal blend: 86% Zinfandel, 11% Petite Sirah, 3% Petite Verdot*

**• W I N E M A K E R ' S N O T E S •**

Luscious concentrated blackberry aromas, with brambly flavors of rhubarb, strawberry and vanilla with lingering hints of toast & smoke. The wine will pair well with roasted or grilled meats, sausages or even more complex, spicy dishes such as jambalaya or paella.