

Monte Rio CELLARS

2022 Zinfandel 'Old Vines'

Appellation: Lodi

Varietals: 120-80 year old Zinfandel vines

Vineyards: Marians, Faith, Mohr-Fry, Shergill

Winemaking: Semi-Carbonic Maceration of 100% whole cluster fruit for 8 days in concrete. Grapes were pressed and transferred to stainless steel tanks for 12 days. When fermentation was finished the wines were transferred to 9 year old French oak barrels. Natural yeast fermentation.

Farming: Organic

Aging: Bottled after 10 months in old wood barrels

ABV: 13%

Production: 800 cases

