



## 2014 Pizazz Zin

Piazza Vineyard, Lodi

### *Overview*

We chose to honor Charlie Piazza's half century of growing in Lodi by making an anagram of his name to christen this classic old-style Zin. These gnarly head-trained vines deliver brilliant wild cherry jam on a milk chocolate-marshmallow background. S'more, please!

### *Vintage Notes*

2014 was a warm and very dry year. Fortunately these grapes love heat and the struggle of the drought has produced beautifully dense fruit flavors. This old vine Zinfandel came in eleven days earlier than the previous year due to prolonged heat and drought. After a five day cold soak we began a fermentation on the skins (maceration) that lasted eleven days and we déléstaged (the process of racking the wine and returning it to the skins) the wine five times during the ferment before the wine reached 21°Brix. After fermentation we put the wine to barrel for 20 months—a mix of New American Oak and neutral French & American.

### *Winemaker's Tasting Notes*

Zippy Bing cherry pie in a graham cracker crust, creamy Hershey's milk chocolate and a bit of toasted marshmallow—not sweet but soft and round - balanced by juicy acidity, with a creamy caramello oak and a long cherry finish. S'mores with cherry jam!

### *Tech Notes*

Harvest Date:	August 25 <sup>th</sup> & 27 <sup>th</sup>
Appellation:	Piazza Vineyard, Lodi- Sustainably Grown
Brix at Harvest:	25.0°Brix
Varietal:	96% Zinfandel, 4% Petite Sirah
Cellar Storage/Aging:	20 months in barrels: 20% New American Oak, 80% Neutral Oak (mix of American & French)
Alcohol:	14.4%
TA:	0.60 gm/100ml
pH:	3.73
Bottling Date:	May 9, 2016
Case Production:	1244 cases

