

**VARIETY:**

100% Zinfandel

**VINEYARD:**

Harmony

**APPELLATION:**

Lodi

**HARVEST DATES:**

Sep 13, 2021

**ALCOHOL:** 15.9%**PH:** 3.6**TA:** 6.4 g/L**AGING:**

36% Hungarian oak

36% French oak

28% American oak, 16 months

**BOTTLING DATE:** Jun 18, 2023**CASES PRODUCED:** 260**SCHEID**  
VINEYARDS

## 2021 ESTATE ZIN BOB'S WAY

**TASTING NOTES**

Al Scheid and Lodi grape grower Bob Hartzell had a long and enduring friendship. Hanging out with the two of them was always entertaining, the zingers flying back and forth and hearing the never-ending supply of Lodi jokes from Al's arsenal. While it's true that Al wished never to be stuck in Lodi again, even he admitted that Lodi is Zinfandel heaven. One evening, after humbly apologizing for his umpteenth Lodi joke and promising to play nice, Al finally got Bob to break loose with a few tons of his precious fruit. Although Al and Bob are no longer with us, the tradition continues.

The 2021 vintage has aromas of juicy raspberry, cranberry and fig, with abundant red fruit and a lingering spicy oak finish. As always, we're proud to present our 2021 Old Vine Zinfandel or, as we affectionately call it, Zin Bob's Way.

**VINEYARDS**

Zinfandel is a uniquely Californian variety and Lodi is the self-proclaimed Zinfandel capital of the world, producing over 40% of California's premium Zinfandel. The vines for our Old Vine Zin were planted by long-time grower Bob Hartzell in 1974 and are on their own roots. They are traditional, natural-rooted, head-trained vines with thick, gnarled and twisted trunks. Instead of the more modern trellis systems used in today's grape growing, this old school style results in lower yields, smaller berries, and intense, concentrated flavors.

**VINTAGE**

The 2021 growing season was characterized by the drought's effects on vineyards which led to reduced yields. A combination of a lighter crop and warm temperatures resulted in a compressed harvest timeframe. Harvest in the Lodi region began in early August but by the beginning of September, all the major varieties began to ripen simultaneously. This created a challenge of juggling red fermentation tanks in Lodi, but since the Zinfandel for Zin Bob's Way was destined for our Monterey County winery, we were able to schedule harvest at optimum ripeness. The old vines continue to produce fantastic fruit quality.

**WINEMAKING**

The grapes were hand-picked into 1½ ton bins. Upon arrival at the winery, they were destemmed and crushed into small fermentation bins. During the height of fermentation, the firm cap of skins and seeds that bubbles up and forms on the surface during red fermentation was punched down twice per day. The juice was held on the skins for about two weeks before being gently pressed into stainless steel tanks. After settling the heavy solids, the juice was racked clean into barrels for secondary fermentation and aging. The wine was then aged in Hungarian, French and American oak barrels.

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