

**VARIETY:**

100% Zinfandel

**VINEYARD:**

Harmony

**APPELLATION:**

Lodi

**HARVEST DATE:**

Sep 28, 2020

**ALCOHOL: 14.5 %****PH: 3.76****TA: 5.8 g/L****AGING:**63% Hungarian oak,  
28% American oak,  
9% French oak, 18 months**BOTTLING DATE: Jul 21, 2022****CASES PRODUCED: 302**SCHEID  
VINEYARDS

## 2020 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 wishes to never be stuck in Lodi again, even he had to admit 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 Bob is no longer with us, the tradition endures. Ripe, juicy flavors of black cherry, blackberry and plum unfold into a lingering finish with subtle notes of leather and spice. As always, we're proud to present our 2020 Old Vine Zinfandel or, as we affectionately call it, Zin Bob's Way.

**VINEYARD**

Zinfandel is a variety that is uniquely Californian 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. This old-school style—instead of the more modern trellis systems used in today's grape growing—results in lower yields, smaller berries, and intense, concentrated flavors.

**VINTAGE**

The 2020 growing season in Lodi had just about everything: freezing temperatures, heat waves, hurricanes and fires. The combination of these drastic climatic events required wine growers to be reactive to ensure a successful harvest. Good thing grape vines are hardy, and old vines hardier than most. Despite all the dire natural circumstances, the 2020 harvest season in Lodi not only survived, but produced some exceptional wine from a true labor of love.

**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 to stainless steel tanks. After settling the heavy solids, the juice was racked clean to barrels for secondary fermentation and aging. The wine was then aged in French, American and Hungarian oak barrels.

**WINERY & TASTING ROOM**1972 Hobson Avenue  
Greenfield, CA 93927  
831.386.0316[scheidvineyards.com](http://scheidvineyards.com)**CARMEL TASTING ROOM**San Carlos & 7th  
Carmel, CA 93923  
831.656.Wine (9463)