



S C H E I D
V I N E Y A R D S

TASTING NOTES

2016 ZIN BOB'S WAY

Al Scheid and Lodi grape grower Bob Hartzell go way back. Waaaaay back. Hanging out with the two of them is 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 has to admit that Lodi is Zinfandel heaven. So 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. With ripe, juicy flavors of black cherry and raspberry unfolding into a lingering sweet oak finish, we're proud to present our 2016 Old Vine Zinfandel or, as we affectionately call it, Zin Bob's Way.

VINEYARDS

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 2016 growing season began with early budbreak initiated by warm spring temperatures. A relatively even growing season followed welcome winter rains that helped to alleviate the drought and refresh the soil, draining it of natural salts. Harvest was early as well, with a mostly average yield of exceptional quality fruit throughout the state. We celebrated our perfectly average yields following the very light crop of 2015. Even more so, we celebrated the excellent quality of 2016, as the fruit maintained beautiful flavor and balance.

VARIETY	100% Zinfandel
VINEYARD	Hartzell Vineyard
APPELLATION	Lodi
HARVEST DATE	August 31, 2016
HARVEST BRIX	25.3°
ALCOHOL	15.0%
PH	3.75
TA	4.9 g/L
AGING	100% American oak
BOTTLING DATE	June 27, 2018
CASES	135
PRICE	\$28

WINEMAKING

The grapes were hand-picked into 1 ½ 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 100% American oak barrels.

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