



# SCHEID

VINEYARDS



## TASTING NOTES

### 2013 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. Blackberry compote, ripe raspberries, sandalwood, and smoke build complexity in this deep and concentrated old vine Zin, lingering with a hint of spice and supple, sweet oak finish. We're proud to present our 2013 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 2013 growing season was about as perfect as a winemaker could wish—mild temperatures throughout the spring, a warm but not overly hot summer, and sunny conditions that held until the last grape was picked. On the heels of an excellent 2012 vintage, it exceeded our expectations in every way.

## WINEMAKING

The grapes were hand-picked into half-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 three times 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 for 20 months in 50% American, 33% Hungarian, and 17% French oak barrels.

## VARIETY

100% Zinfandel

## VINEYARD

Hartzell Vineyard

## APPELLATION

Lodi

## HARVEST DATE

September 14, 2013

## HARVEST BRIX

25.4°

## ALCOHOL

15.5 %

## PH

3.51 g/L

## AGING

20 months in 50% American, 33% Hungarian and 17% French oak barrels

## BOTTLING DATE

July 6, 2015

## CASES

130

## PRICE

\$28

[WWW.SCHEIDVINEYARDS.COM](http://WWW.SCHEIDVINEYARDS.COM)

## CARMEL TASTING ROOM

SAN CARLOS & 7th  
CARMEL, CA 93923  
831.656.WINE (9463)

## GREENFIELD TASTING ROOM

1972 HOBSON AVENUE  
GREENFIELD, CA 93927  
831.386.0316