



TASTING NOTES

2015 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 satisfying finish, we're proud to present our 2015 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 2015 growing season delivered another stellar vintage in terms of quality although yields were down in almost all of our vineyards. Despite a lighter crop from one of the earliest seasons on record and a fourth year of drought, quality was high across the board. A mild winter caused early bud break and was followed by protracted bloom and cool, cloudy weather in May—impacting berry set and contributing to smaller grape clusters and crop size. The silver lining to the lower yield is the exceptional quality, with vivid, intense flavors.

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 22 months in 100% American oak barrels.

VARIETY

100% Zinfandel

VINEYARD

Harmony Vineyard

APPELLATION

Lodi

HARVEST DATE

September 3, 2015

HARVEST BRIX

24.6°

ALCOHOL

15.0%

PH

3.67

TA

5.7 g/L

AGING

60% American, 40% Hungarian Oak

BOTTLING DATE

August 31, 2017

CASES

99

PRICE

\$28

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