



ST. AMANT

MARIAN'S VINEYARD OLD VINE ZINFANDEL 2016

VINEYARD

The 2016 Marian's Vineyard Zinfandel comes from an 8.3-acre block planted on the Mohr-Fry Ranch in 1901 in the heart of the Lodi Appellation. These century-old own-rooted vines are planted on a 10 X 10 spacing in the fine sandy soils.

Marian Mohr-Fry Zimmerman, the matriarch of the Mohr-Fry Ranch, passed away in 2007 at the age of 94. She was the inspiration and namesake for our Marian's Vineyard Zin. In 1999 we collaborated with her son Jerry Fry to make the most distinctive old vine Zinfandel from Lodi. Jerry named it "Marian's Vineyard" after his mother.



That wine became widely recognized, and the 2001 vintage was awarded the best Zinfandel at the California State Fair. Subsequent vintages have received extensive recognition from the likes of Gourmet magazine to the Wine Enthusiast. It is widely regarded as one of the most distinctive wines of the appellation, and has definitely put Lodi on the map.

WINEMAKING STYLE

Approximately 3.0-ton/acre yield produced intensely flavored fruit that was picked ripe and hand-sorted at the crusher. A 3 day cold soak preceded a cool fermentation. The wine was fermented in two lots, one with native yeast, and one with selected. The wine was then pressed and racked to oak barrels (20% new French oak) for approximately 10 months barrel aging. The wine completed a natural malolactic fermentation in barrel.

WINEMAKER'S COMMENTS - STUART SPENCER

"The 2016 is a classic old vine Zinfandel from century-old vines. A deep saturated purple color, ripe spicy berry aromas, and a concentrated mid-palate deliver a broad range of rich fruit flavors. A delicious Zin that stands alone or pairs well with grilled burgers, tri-tip, ribs, or our personal favorite Chocolate Salad"

Awards

- Gold Medal—San Francisco Chronicle Wine Competition
- SILVER MEDAL—AMERICAN FINE WINE INVITATIONAL

STATISTICS

Appellation: Mokelumne River, Lodi Varietal: 100% Zinfandel H Vintage: 2016 H Alcohol: 14.8% H pH: 3.75 S UPC: 705619997108

Harvest Date: 8/28/15 Bottling Date: 8/20/16 Production: 360 Cases Suggested Retail: \$24.00