

# 2016 Asylum Zinfandel

California

## Vineyard

The Lodi appellation is best known for its unique style of Zinfandel. Lodi's micro-climate of warm days and cool nights are a direct product of the region's proximity to the Pacific Ocean and San Francisco Bay. Similar to a Mediterranean climate, it provides a perfect setting for growing lush grape clusters. Varieties such as Zinfandel flourish in these conditions. The Mokelumne and the Cosumnes rivers that run through the region contribute rich minerals to the well-drained Fine Sandy Loam soil type. This soil type is ideal for growing old vine Zinfandel. Petite Verdot is a classic blending varietal used to give depth and character to the already vibrant Zinfandel.

## Winemaking

Fermentation was conducted over a period of three weeks to facilitate flavor extraction and aroma development. The juice was then drained and pressed, and malolactic fermentation was induced. Petite Verdot, a classic blending varietal, was added to give depth and character to the already vibrant Zinfandel. The wine was aged in 30% new American and French Oak barrels for 16 months.

## Tasting Notes

The 2016 Asylum Zinfandel exudes big, vibrant tones of farm-fresh raspberries with an undertone of vanilla and cedar. Bright red fruits continue on the palate, showcasing the Lodi region. Strong notes of bramble fruit, black tea and brown spices give this wine an elegant, yet powerful finish. Firm, smooth tannins with lush acidity integrate a lengthy finish.

## Blend

90% Zinfandel  
10% Petite Verdot

