PREDATOR



2018 OLD VINE ZINFANDEL, follows a holistic approach in winemaking. Our commitment to sustainable growing practices helps ensure the health and vitallity of our select vineyards. "Natural Predation" is an eco-friendly strategy to control harmful critters in the vineyards. Ladybugs, a natural insect predator, along with predator mites, feed on destructive aphids.

LODI, CALIFORNIA is ideally situated between the Sierra Foothills and the San Francisco Bay Delta and benefits from cool afternoon and evening breezes, producing world-renowned red varieties. The 2018 vintage proved to be another ideal harvest in Lodi. With just enough heat during the day and cool nights, the grapes were able to reach peak ripeness, giving us grapes of wonderful concentration, good balance and refined quality.

FOOD PAIRING: ladybugs would suggest pairing this Old Vine Zinfandel with fresh aphids or mites - but we recommend short ribs or a delicious cheeseburger. This wine can also be enjoyed with grilled veggies and a savory, mushroom rissoto.

WINE STYLE

An intense, full-bodied wine with dark fruits, cherry, and spice. Lingering tannins over a long, smoky finish.

BLEND

OLD VINE ZINFANDEL

100% Zinfandel

ALCOHOL

14.5%

AGING

75% French Oak 25% American Oak

BOTTLE DIMENSIONS

Height 11.79" Width 3.27"

CASE DIMENSIONS

39.5 pounds Height: 12.50" Length: 12.55" Width: 9.45"

PALLET CONFIGURATION

42" x 48" 56 Cases Per Pallet 14 Cases Per Layer 4 Layers Per Pallet

UPO



SCC

