

ST. AMANT

MOHR-FRY RANCH OLD VINE ZINFANDEL 2019

VINEYARD

The 2019 Mohr-Fry Ranch Zinfandel comes from a blend of two old own-rooted Zinfandel vineyards planted in 1901 and 1944 on Mohr-Fry Ranch in the heart of the Lodi Appellation. These head-pruned own-rooted vineyards are situated in the sandy soils just southwest of the city of Lodi, and benefit from the distinctive delta breezes that cool the appellation in the late afternoon and early evening creating an ideal climate for high-quality Zinfandel.

This vineyard was one of the first “certified” vineyards under the Lodi Rules for Sustainable Winegrowing. The Lodi Rules takes a comprehensive approach to address the overall health of the vineyard and ecosystem. The farming standards go beyond just pest management to promote practices that enhance biodiversity, soil and water health, and employee safety. More info – www.lodirules.com



WINEMAKING STYLE

A classic Lodi Zinfandel made in a style to highlight the rich raspberry and spicy blackberry fruit character of these old Lodi Zinfandel Vineyards. Picked ripe and hand sorted the grapes were fermented at cool temperatures for 7 days. Gentle pumpovers and delestage helped lend balance. The wine was pressed and racked to 60 gallon American and French Oak barrels (15% new) for 10 months barrel aging. A natural malolactic fermentation was completed in barrels.

WINEMAKER'S COMMENTS - STUART SPENCER

"The 2019 vintage exhibits classic Old Vine character – a big ripe chewy Zinfandel with rich raspberry and spicy blackberry flavors finishing with a delicious mouthcoating texture. The wine is loaded with flavor that should develop nicely over the next 3-5 years, but is hard to resist in its exuberant youth."

AWARDS

- #23 in Top 100 Wines—Wine Enthusiast
- 93 Pts., Editor's Choice—Wine Enthusiast
- 91 Pts., Gold Medal—Sunset Magazine
- Best of Class, Double Gold—San Francisco Chronicle
- 90 Pts., Gold Medal—American Fine Wine Invitational

STATISTICS

Appellation: Mokelumne River, Lodi

Varietal: 100% Zinfandel

Vintage: 2019

Alcohol: 15.1%

pH: 3.80

UPC: 705619007067

Harvest Date: 8/29-9/10/2019

Bottling Date: 8/28/2020

Production: 1954 Cases

Suggested Retail: \$20.00

