Cline Cellars Old Vine Zinfandel, Lodi AVA 2022

USC0012022

Cline Cellars

— California, USA

Classic Californian Zin. Always a winner. Oak ageing provides just the right amount of toasty vanilla character whilst the overtly ripe and luscious Zinfandel fruit envelops any tannin making this beauty big and bold.

2022 Vintage

IWC Bronze
2023

2023
Vintage

IWSC Bronze
2024

Production

When selecting fruit for Lodi Zinfandel, Cline focus primarily on harmony, early drinkability and elegant structure. Sourced from 14 superb Zinfandel vineyards where the most established vines were planted in the 1950s in the legendary area of Lodi. The grapes are de-stemmed and lightly crushed to preserve fruit and limit harsh tannin extraction. A moderately warm fermentation in closed stainless steel tanks using specific wine yeast comes next. Once desired tannin levels are achieved, the wine is racked two or even three times before aging in wood for eight month. This achieves early elegance without sacrificing bright fruit. They use 35% new French oak with a medium toast level, which contributes a delicate toasty vanilla character to the wine without masking the abundant fruit.

Tasting note

Showing a wide array of ripe almost sweet berry fruit including black cherry and strawberry. The ripe palate shows more berry fruit, as well as dark spice notes such as chinese five spice, star annise and clove . The finish has gentle supple tannins.

Food Match

This wine will pair very well with roast belly pork and any spicy stew or chowder.

ABV:
14.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Lodi

Winemaker:
Samantha Bailey

Grape Varieties:
Zinfandel 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
098652350024