

# The SPECIALYST

LODI ZINFANDEL | 2018



## VINEYARD

Beautifully ripe fruit was selected from our top Zinfandel vineyard partners throughout Lodi – world renowned for Zinfandel.

## GROWING SEASON

The 2018 growing season was one of the few that can be described as “normal”. Though the previous winter had above average rainfall, budbreak was later than normal. Weather was moderate throughout the season, with a typically hot July and a slightly cooler August. This gave the fruit time to ripen evenly and fully, setting the stage for a balanced, expressive wine.

## WINEMAKING

Our Zinfandel grapes were harvested in the last two weeks of September and our Petite Sirah in the second week of October. Both varietals were fermented to dry in stainless steel tanks. After a 6 day maceration to extract the classic varietal characteristics, wine was pressed off of skins followed by a full malo-lactic fermentation. The Specialist Zinfandel aged in a combination of American and French oak barrels (30% new) that were perfectly matched to each vineyard’s character for 9 months.

## TASTING NOTES

The Specialist Zinfandel has rich aromas and flavors of blackberry, cherry and vanilla, with a smooth, well-balanced finish. Our wine is delicious on its own and will also pair perfectly with grilled vegetables and meats, hearty pastas and aged cheeses.

## WINE COMPOSITION

Varietals: Zinfandel: 95%, Petite Sirah: 5%

Alcohol: 14.1%

pH: 3.45

TA: 0.65 g/100mL

RS: 0.46

---

*Have you heard the legend of The Specialist?* Some swear they’ve seen him riding in Lodi’s fabled old vine Zinfandel vineyards late at night, bending the moonlight and serenading the grapes. He’s devoted himself to these vineyards and the Zinfandel grape. That intense knowledge drives the production of this truly specialized wine.

---

[THEPECIALYST.COM](http://THEPECIALYST.COM)