



Vineyard: Spenker Vineyard located just west of the town of Lodi is a dry farmed, head-pruned Zinfandel vineyard planted in 1888 by Joseph Spenker. Spenker benefits from the areas warm days and cool nights and the vineyards deep sandy soils, which create Zinfandel fruit that is brightly fruited and juicy with distinctive spice. Spenker Vineyard is Lodi's oldest continuously farmed Zinfandel planting. We were thrilled at the chance to work with a little bit of this great old vine fruit from this historic site.

Winemaking: The Zinfandel grapes from Spenker were hand picked in the early morning arriving cold and pristine. Our job in taking the grapes to wine is to capture their very essence with as minimal and gentle handling as possible. We gently destemmed the fruit, sorted and gravity fed the grapes into French Oak Puncheons for cold soak and primary fermentation using only native yeasts. The Puncheons were rolled three times a day for approximately three weeks after which the wine was pressed into French Oak barrels, 30% new, for malo-lactic fermentation and aging. The wine aged on its lees in barrel for 24 months and was then racked and bottled.

The Wine: Displays a bright ruby color and a brightly fruited nose of raspberry, Bing cherry, pomegranate and mixed berry fruits matched with touches of white pepper, allspice and toasty vanilla. Medium-bodied and supple textured showing loads of red fruit and berry character with a juicy, lively acidity that persists on the palate and carries the wine through the seductive finish.

(125 Cases Produced)



Gardienne Wines: 2511 Napa Valley Corporate Dr. Suite 115 Napa, CA 94558
PH: 925-915-1662; Fax: 925-855-1194 Website: www.gardiennewines.com