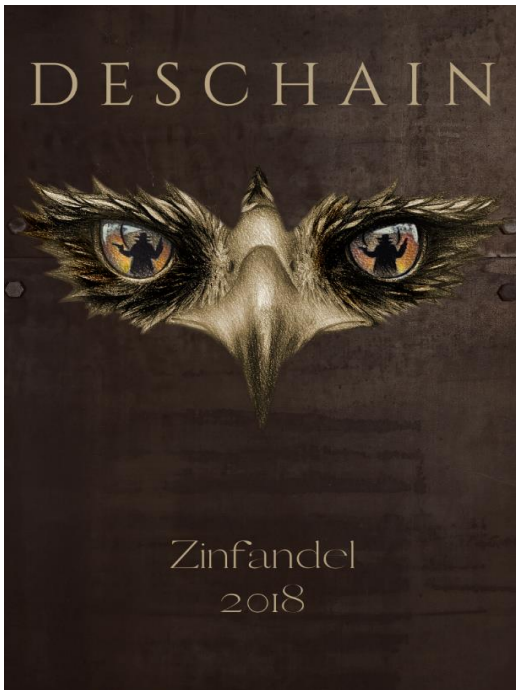


## Deschain Zinfandel 2018



Grapes:	100% Zinfandel
Region:	Lodi AVA
Vineyards:	St. Clements
Exposure:	South, Southeast
Altitude:	1480 to 2101 feet ASL
Vine Training:	Guyot trained, VSP
Vine Age:	Average 35 year vine age
Time of Harvest:	September / October
Vine Density:	2,400 - 2,800 vines per acre
Total Production:	516 Cases
Vinification Process:	Beautiful, ripe fruit from St. Clements was cryomacerated for a year, followed by low and slow fermentation in open top tanks. A long slow elevage in neutral oak barrels allowed for spontaneous malolactic fermentation resulting in an exceptionally smooth wine.
Aging Process:	After primary fermentation, the wine rests in neutral barrique for 19 months, after which final selection and blending was completed before bottling.
Alcohol Content:	13.87%
Tasting Notes:	Handcrafted right here in our "little winery that could" from fruit sourced from friends in the renowned Lodi AVA. Willem's Zin is opulent, powerful and full-bodied, brimming with blackberry and black cherry fruit, gliding into a sensuously lingering finish peppered by earthen spices. 100% Zinfandel, Lodi AVA.
Winemaker:	Willem Johnson
Winery Philosophy:	Deschain Cellars strives to produce handcrafted wines of Old World elegance combined with New World vibrancy, wines that play well with food and that are equally suited to just sit and sip.
Cellaring:	15 - 18 years
Closure:	Cork
Food/Menu Pairing:	This wine loves a big room, and will work with bold roasted or grilled meats (think pork, veal Osso Bucco or a Texas-sized steak), and is equally at home with a rustic mushroom risotto, red sauce and savory pastas, or big salted cheeses.