

ART OF THE *Cooper*®

IN BARREL WE TOAST

The mark of a cooper is the insignia—a symbol of pride and passion for the long lost art of cooperage. A Cooper is a skilled barrel-maker that sets the stage for the most artfully crafted wine.

From choosing the wood for hand-carved staves, to hooping and toasting the inside of a barrel, this is an art-form passed down through the generations.

ZINFANDEL • LODI

APPELLATION: Lodi

ALCOHOL: 14.5% By Vol.

RS: 0.61g/100ml

AROMAS: Blackberry bramble, raspberry, toasty oak

FLAVORS: Blackberry jam, dark plum

STRUCTURE: Medium-bodied, balanced acidity,
supple tannins

Winemaking Notes:

Picking decisions are based on Winemaker evaluation, vineyard condition and proper flavor ripeness. The grapes are picked in the cool of the evening, destemmed, and slowly warmed to fermentation temperatures. Once the wine is made it goes to a variety of oak styles, completes malolactic fermentation, and after a time the blending process begins.

Food Pairing:

Pair with garlic pork roast, smokey glazed ham, wild mushroom bruschetta, and delicate cheeses like Gruyere and Taleggio.

