

GRANITE HILL CELLARS ZINFANDEL 2020

Lodi, California



GRANITE HILL
CELLARS



TASTING NOTES: The Granite Hill Old Vine Zinfandel is a loaded with aromas of blackberry jam, followed by flavors of black cherries, strawberries, soft peppercorn and a sweet & smoky spice that finish long, flavorful and lingering.

VITICULTURE: Lodi has been a famed region for growing Zinfandel grapes for many years and has been called the “Zinfandel capitol of the world”. Lodi produces almost 40% of all Zinfandel from California. The Sub-AVA for these vineyards is Mokelumne River, known for its sandy loam and slightly gravelly soils.

VINIFICATION: After undergoing traditional fermentation methods, the Granite Hill Cellars Old Vine Zinfandel is aged for four months in new French oak barrels.

INTERESTING FACT: The Granite Hill label is adorned with the California Poppy, the Golden State’s emblem that grows among the landscape in Lodi.

FAMILY: Granite Hill Cellars is brought to you by the Kautz Family of Lodi, California. The name comes from the rocky and “granite” terroir the family’s vineyards grow on. The soft rolling hills, in conjunction with the Pacific Ocean Delta breezes make these vineyards ideal for grapes of distinction. Practicing sustainability for over 30 years, the family is committed to the longevity of their land and the environment around them.

PRODUCER: Ironstone Vineyards

REGION: Lodi, California

GRAPE(S): 91% Zinfandel, 9% Petite Sirah

SKU: GHZN7-20

ALCOHOL: 14.5%

TOTAL ACIDITY: 6.3 G/L

RESIDUAL SUGAR: 2.7 G/L

pH: 3.5