



GRANITE HILL
CELLARS

2022 Lodi Old Vine Zinfandel

About: Granite Hill Cellars is a newly released brand 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.

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

About the Wine: The 2022 vintage is loaded with aromas of blackberry jam, followed by flavors of black cherries, strawberries, soft peppercorn and a sweet & smoky spice. The flavors are abundant and lingering.

Pairing: Delicious with grilled meats, like pork loin, wild game, beef ribs or rack of lamb. Rich chocolate dishes also pair very well, especially a sweet raspberry sauce over a chocolate flourless cake.

Technical Notes

Blend: 75% Zinfandel, 15% Teroldego, 10% Petite Sirah

Appellation: Lodi, California

Alcohol: 14.5%

TA: 5.9 g/l

pH: 3.70

RS: 5.41 g/l

Aging Five months- New French & American Oak

UPC: 7 24826 11251 7

Vegan Friendly and Certified Sustainable



Granite Hill Cellars

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