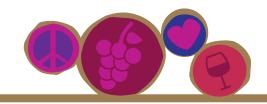
WARE TO SEE THE



UNIQUELY CALIFORNIA. DISTINCTIVELY ZINFANDEL.

With a label inspired by the psychedelic rock posters of the 1960s, Zinfandelic captures the spirit of Zinfandel, California's quintessential wine. The sustainably farmed old vine vineyards are located in Sierra Foothills, a region renowned for being home to some of the oldest Zinfandel vines in the world.



2020 SIERRA FOOTHILLS OLD VINE ZINFANDEL

94 POINTS, PLATINUM MEDAL BEST OF SHOW ZINFANDE Sommelier Challenge, 2022

92 POINTS AWARD OF EXCELELNCE The Tasting Panel, 2022

92 POINTSWine Review Online, 2022

90 POINTS, BEST BUY Wine Enthusiast, Feb 2023

90 POINTS Wilfred Wong, 2022

The high altitude vineyards and sandy clay loam soils yield a bold, full-bodied Old Vine Zinfandel. An intense fruit core of blackberry and blueberry is complemented by hints of spice and sweet oak that adds to its complexity. Aged for 14 months in mature oak, a combination of 70% French and 30% American. The old vines impart lush tannins that are balanced by lively acidity, hallmarks of the Sierra Foothills.

Vintage: 2020

Appellation: Sierra Foothills, CA

ALC: 14.5% Case Pack: 12

Barcode: 890329002232



2021 LODI ZINFANDEL

93 POINTS, GOLD MEDAL Sommelier Challenge, 2023

90 POINTS, GOLD MEDAL Critics Challenge, 2023

90 POINTS Wilfred Wong, 2023

Lodi, the self-proclaimed "Zinfandel Capital of the World", is home to some of the finest Zinfandels in California. The distinctive characteristics of the region are reflected in our Lodi Zinfandel. Bold in color, the 2021 Lodi Zinfandel has an elegant mouthfeel with intense red fruit flavors underlined by notes of raspberry and subtle spice. French oak aging lends to soft, mouth-coating tannins with hints of vanilla on an elegant finish.

Vintage: 2021

Appellation: Lodi, CA

ALC: 15% Case Pack: 12

Barcode: 890329002249

"Zinfandelic is a tribute to my love for the 1960s rock music and the free expression of the Zinfandel grape. Each wine is crafted as it's own song, to be enjoyed and shared with othes."

- Daniel LeFrancois