

PREDATOR

WINES



2020 OLD VINE ZINFANDEL, follows a holistic approach in winemaking. Our commitment to sustainable growing practices helps ensure the health and vitality of our select vineyards. “Natural Predation” is an eco-friendly strategy to control harmful critters in the vineyards. Ladybugs, a natural insect predator, along with predator mites, feed on destructive aphids.

LODI, CALIFORNIA is ideally situated between the Sierra Foothills and the San Francisco Bay Delta and benefits from cool afternoon and evening breezes, producing world-renowned red varieties. The 2020 growing season started off with very little rainfall in California. This led to an exceptionally dry and moderately cool winter. These two factors accounted for a late start to the growing season. The spring was mild, but a few unseasonably warm days in June pushed maturation back to its normal timeline. Harvest began mid-August where only the finest fruit was selected.

FOOD PAIRING: ladybugs would suggest pairing this Old Vine Zinfandel with fresh aphids or mites - but we recommend short ribs or a delicious cheeseburger. This wine can also be enjoyed with grilled veggies and a savory mushroom risotto.

WINE STYLE

An intense, full-bodied wine with dark fruits, cherry, and spice. Lingering tannins over a long, smoky finish.

BLEND

100% Zinfandel

ALCOHOL

14.5%

AGING

75% French Oak
25% American Oak

BOTTLE DIMENSIONS

Height 11.79”
Width 3.27”

CASE DIMENSIONS

39.5 pounds
Height: 12.50”
Length: 12.55”
Width: 9.45”

PALLET CONFIGURATION

42” x 48”
56 Cases Per Pallet
14 Cases Per Layer
4 Layers Per Pallet

UPC



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SCC



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