

FIFTH MOON

CHERRYHOUSE VINEYARD / 2021 ZINFANDEL

The grapes were picked at 19 Brix for a brighter, fresher take on Zinfandel, a contrast to the classic Lodi Zinfandel characteristics of jammy overripe fruit and oak. The wine packs a wallop of fresh, red fruit aromatics and flavors- think strawberries, raspberries, and Rainier cherries, layered with black pepper, star anise, wet river rock, spiced plum, and hoisin. The complex flavors are delightfully balanced by great acidity and a crunchy mineral finish.

WINE PAIRING: COQ AU VIN, TAGINE, TAMALES, BULGOGI, KAFTA, MEZZE, CRISP DAYS, SWEATER WEATHER, BOARD GAMES

VARIETALS: ZINFANDEL

APPELLATION: MOKELUMNE RIVER

VINEYARDS: CHERRYHOUSE VINEYARD

FERMENTATION VESSEL: OPEN TOP FERMENTER

SOILS: FINE SANDY, LOAM

CASES: 155 BOTTLE DATE: JULY 2022

TA G/L: 6.2 PH: 3.6 R/S G/L: 0.3

ALC/VOL: 13% | MALO: YES

HARVEST DATE: 8/19/2021



