



Old Vine Zinfandel

v. 2017

ABOUT THE BRAND

Home to five generations of the Maggio family, this home has been at the center of our grape growing heritage since the 1930's. Patriarch and third generation Lodi grape grower, Rudy Maggio, grew up in this home and began tending the family vineyards at the young age of 10. Today, the 4th and 5th generation continue on the tradition with the same care and devotion set forth by those who came before them.

TASTING NOTES

This medium-bodied wine matches exuberant fruit flavors with a generous dash of spicy oak. Nicely concentrated blackberry and raspberry notes fill the mouth while a juicy texture keeps it balanced.

FERMENTATION & AGING

This Zinfandel was fermented in stainless steel before it was drained and pressed at 5 brix to retain the fruit. The wine is completed with malo-lactic and then aged on French oak medium toast oak alternatives for seven months.

TECH DATA

Alcohol: 13.6% | pH: 3.57 | Total Acidity: 6.1g/L

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