

Iconic Wine

Zinfandel Old Gods



Old Gods Zinfandel is sourced exclusively from the Schmiedt Vineyard. Located on the eastern side of the Mokelumne River AVA, the vineyard was planted in 1902 primarily with Zinfandel, with a smattering of Mission and Tocai inter-planted. These ancient 120-year-old vines predate broadcast radio! The vineyard was dry-farmed until the 1970s, when irrigation was installed to help protect the old vines. Still, the water has only been turned on 3-4 times since. Head trained and many now propped up with posts, the vines sit in the silty clay soils of the Mokelumne River basin. Despite the fertile soils, yields are extremely low, with only a few bunches per plant.

Vinification: The grapes were picked at night, destemmed, and fermented in 1-ton, open-top oak fermenters for two weeks. One to two times a day the wine was either punched down, or pumped over. Both techniques were used to maximize extraction. The wine finished secondary fermentation in a mix of new (20%) and used American oak barrels over the next several months. The wine was aged for eleven months in barrel and two months in bottle before release. LABEL ART: Robb Mommaerts

Grape varieties : Zinfandel



Sustainable

