

GNARLY HEAD®

AUTHENTIC HARVEST BLEND

2015 VINTAGE

INSPIRATION

When the search for great Zinfandel led us to Lodi, we saw vineyards that are among the oldest in California – several that are over 80 years old! The vines planted in these older vineyards are free standing “head trained” vines that resemble wild bushes with twisted old trunks and branches that spread out in all directions like unruly umbrellas – truly gnarly heads. These gnarled, head trained vines provided the inspiration for Gnarly Head...they look gnarly and the wines they create are powerful, concentrated, and in other words, gnarly.

But Zinfandel is not the only California grape that can be gnarly. All Gnarly Head wines are crafted with California’s spirit of adventure – each sip plunges the palate into bold fruit flavors.

WINE

Gnarly Head Authentic Harvest Red is a smooth and silky blend of Zinfandel, Merlot, Syrah and Barbera. This soft red wine opens with inviting aromas of red berry jam with a hint of spice and fills the palate with juicy flavors of cherry, dark fruit and a touch of vanilla that extend into a lush, lingering finish. Pair this wine with sweet and spicy BBQ chicken, a mushroom burger or beef stew.

Appellation: California

Alcohol: 13.5% by volume

Total Acid: 0.58 g/100ml

Final pH: 3.65



VINEYARDS

Gnarly Head 2015 Authentic Harvest Red is delicately crafted using grapes from select vineyards throughout Northern California. Our Zinfandel grapes are hand-selected throughout the Lodi region while our other red varieties are sourced from other California regions.

WINEMAKING

Older vines produce fewer grape clusters, but the small berries yield rich fruit flavors. Grapes for Authentic Harvest Red were carefully harvested during the cool night hours then delivered to the winery to be de-stemmed and gently pressed into fermentation tanks for fermentation on the skins. After a period of controlled, warm fermentation to smooth tannin levels, the wine was racked on a combination of French and American oak to add layers of complexity.

VINTAGE

If California winemakers were asked to describe the 2015 vintage in a few words, they would be “early, light and excellent.” A mild winter forced an early bud break, followed by a prolonged bloom and unusually cool spring temperatures that produced smaller berries, fewer clusters and therefore, reduced yields compared to the last three record-breaking vintages. After a hot, dry summer, a temperature spike in late August accelerated ripening and harvest to be a couple weeks earlier than usual. All of these elements resulted in high quality grapes statewide – balanced acidity levels, intense aromatics and concentrated colors and flavors.

BOLD. SOPHISTICATED. WITH A HINT OF GNARLY.

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