When the search for great Zinfandel led us to Lodi, we saw vineyards that are among the oldest in California. 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. The wines they create are powerful, concentrated, and in other words, gnarly.

LODI, CALIFORNIA 2016
OLD VINE ZINFANDEL

Wine
Gnarly Head Old Vine Zinfandel is made using grapes sourced from gnarled 35-80 year old head-trained vines. As some of the oldest vines in California, the fruit produced is exceptional, intense and full-flavored. This intrepid Old Vine Zinfandel has a gnarly core of jammy blackberry and black cherry flavors with hints of black pepper, balanced by complex American and French oak toast. Try pairing this bold wine with braised short ribs, chicken enchiladas or dark chocolate.

APPELLATION: LODI / ALCOHOL: 14.5% BY VOLUME / TOTAL ACID: 0.60 G/100ML / FINAL PH: 3.55

Vintage
Lodi winemakers reported the 2016 vintage as being early, heavy and of supreme quality across the board. Grapes, especially reds, are rich and elegant thanks to perfect weather conditions: warm days and cool nights, with more winter rains than previous years and no hail damage. Some vineyards experienced shatter early in the growing season, lightening cluster sizes, but the crop load was compensated by larger berries. Lodi’s daytime heat spikes are balanced by cool, breezy nights which develops the grapes’ color intensity and concentrated flavors. The 2016 harvest produced sophisticated, high quality wines coming from Lodi.

Vineyards
Gnarly Head Old Vine Zinfandel is crafted using grapes from select vineyards throughout the Lodi region, known as the "Zin-famous" appellation. Lodi has an ideal climate for growing exceptional grapes – warm summer days and cool nighttime breezes from the ocean, in addition to sandy, well-draining soil. Our grapes are hand selected primarily from the Mokelumne River region, home to some of the oldest and most respected vineyards in Lodi.

Winemaking
Older vines produce fewer grape clusters, but the small berries yield intense, concentrated flavors. Grapes were hand-harvested in the cool of the night then delivered to the winery to be de-stemmed and gently pressed into fermentation tanks. After several days of fermentation, the wine was gently racked onto a combination of American and French oak for malolactic fermentation and aging.

Winemaker Scott Jones
Viticulturist Bud Bradley

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