



KOI ZEN CELLARS

"UNCORK, SIP BACK AND RELAX"

2019

PETIT VERDOT

LODI CA



WINEMAKER

DARIUS MILLER

HARVEST DATES

OCTOBER 15, 2019

QUANTITY

8,000#

VINEYARD

JESSIE'S GROVE

AVERAGE BRIX

26.2

PH / TA

3.83 PH / 5.5 G/L

ALCOHOL

15.6%

COOPERAGE

100% FRENCH OAK (NEUT)

BARRELS PRODUCED

11

CASES BOTTLED

120

RELEASED

APRIL 2023

RETAIL PRICE

\$40



VINEYARD:

FOR THE LAST 5 YEARS, KOI ZEN CELLARS HAS BEEN SOURCING OUR PETIT VERDOT FROM THIS WONDERFUL VINEYARD IN LODI. THE TOPOLOGY IS FLAT ALLOWING THE FRUIT TO RIPEN EVENLY AND THE VINEYARD CONSISTENTLY PRODUCES HIGH

QUALITY RICH RIPE FRUIT. THE 2019 VINTAGE WAS VERY CLEAN WITH ALMOST ZERO MOG (MATERIAL OTHER THAN GRAPE) AND MINIMAL INTERVENTION WAS REQUIRED UPON RECEIPT.

PRODUCTION:

THE FRUIT ARRIVED IN A REFRIGERATED TRUCK AFTER HAVING BEEN COLD STORED FOR 48 HOURS AFTER HAND PICKING. THE FRUIT WAS RECEIVED AT 48° F (8° C) AND TOOK DAYS TO WARM UP BEFORE YEAST WAS ADDED. THE FERMENTATION WAS VERY SLOW AND STALLED AT 5° BRIX AFTER 14 DAYS OF FERMENTATION. NUTRIENTS AND YEAST HULLS WERE ADDED AND THE FERMENTATION FINISHED TO COMPLETELY DRY AFTER AN ADDITIONAL 8 DAYS. WE EXTENDED THE MACERATION FOR AN ADDITIONAL 7 DAYS PRIOR TO PRESSING TO SMOOTH OUT THE TANNINS AND INCREASE THE FLAVOR COMPLEXITY.

TASTING NOTES:

WHILE MOST OF THE WORLD USES PETITE VERDOT STRICTLY AS A BLENDING GRAPE, WE EMBRACE THE UNIQUE STRUCTURE OF THIS INTRIGUING VARIETAL. THE PALATE STARTS OFF DUSTY AND DRY WITH NOTES OF VIOLET, BLACK PLUM, BLACK CHERRY, AND A TOUCH OF GREEN. THE WINE IS BALANCED, APPROACHABLE AND COMPLEX. KNOWN FOR ITS DARK INKY COLOR AND SILKY FINISH, THIS WINE IS SURE TO BE A HIT AT THE NEXT GATHERING OR TUESDAY NIGHT.