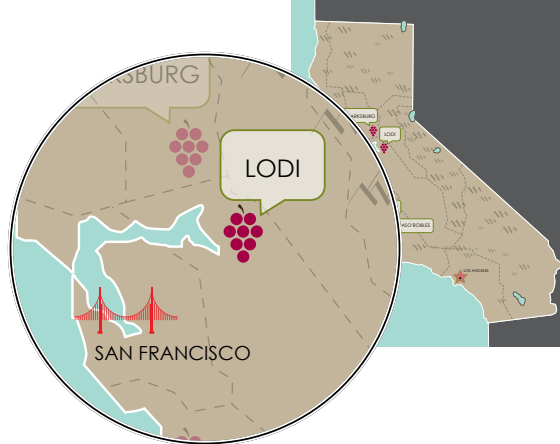




TORTOISE CREEK



ZINFANDEL

Clement Hills, Lodi AVA 2022

- VARIETAL:** 85% Zinfandel, 3% Barbera, 3% Teroldego, 2% Aglianico, 2% Petite Sirah and 5% other reds
- REGION:** Clement Hills, Lodi AVA
- VINEYARD:** The Tortoise Creek Zinfandel is sourced from certified sustainably farmed vineyards in the Clement Hills south eastern region of Lodi where the soil is clay and loam of volcanic origin ideal for the Zinfandel grape. The vineyards take advantage of warm days but cool nights.
- WINEMAKING:** The grapes are crushed into stainless steel fermentation vats and then fermented at moderate temperatures for 10 days during which the must is pumped over three times a day to extract maximum flavors and color and then stays in contact with the skins for a further week. This extended maceration is used to add depth, structure and complexity to the wine. The wine goes through malolactic fermentation is then aged for 6 months in American oak.
- TASTING:** Our Zinfandel has a deep color and rich, spicy aromas of wild dark berries and plums, It is round, rich and bursting with flavor. The other red varietals add a delightful complexity to the final blend.
- FOOD PAIRING:** An ideal pairing with grilled or smoked meats, BBQ, burgers, pastas and soft cheeses.



ALCOHOL: 14.5 % | RS: 1.5 G/L

A portion of our sales are donated to CRF for tortoise and turtle conservation



Starting with the 2009 vintage Lodi Zinfandel "The Chelonian", Tortoise Creek Wines has partnered with the Chelonian Research Foundation (CRF) to donate a portion of the annual profits to benefit the conservation of turtles and tortoises. The Chelonian Research Foundation, a non-profit organization, was founded in 1992 by Dr. Anders G.J. Rhodin for the production, publication, and support of worldwide turtle and tortoise research, with an emphasis on the scientific basis of chelonian diversity and conservation biology. More information can be found at www.chelonian.org.

**UPC# 0 89832 41203 8
12pk / 750ml**



SUSTAINABLE PRACTICES The Lodi Rules (www.lodirules.com) are California's first 3rd party certified sustainable wine growing standards designed to lead to measurable improvements in the environmental health of the surrounding ecosystem, society-at-large and wine quality. The Lodi Rules program requires growers to use a wide range of sustainable practices that result in continual improvement of all aspects of their farming operations. The Lodi Rules Program is third party certified which means the standards have been reviewed and endorsed by an organization not connected to the Lodi Winegrape Commission. Vineyards in the Lodi Rules program are certified by Protected Harvest (www.protectedharvest.org), an environmental non-profit organization that endorses farmers' use of stringent environmental farming standards.

