

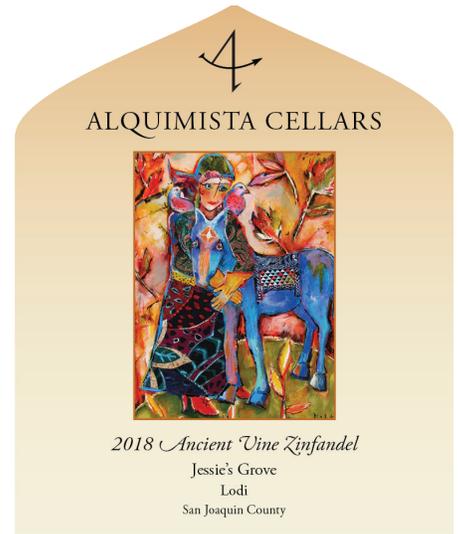


ALQUIMISTA CELLARS

Vintage 2018 Jessie's Grove Zinfandel - Lodi - San Joaquin County

Greg Burns, proprietor/vineyard manager/winemaker of Jesse's Grove and the ancient "Royal Tee" Zinfandel vineyard near the banks of the Mokolumne River is the 5th generation of his family to be authors and custodians of this hallowed plot of California viticultural heritage. The oldest Zin vineyard in the region and one of the most venerable in the country, the vines are a mix of 6 varietals: Zinfandel is the primary (82%) with the remainder being a shotgun-planting approach of Carignane, Malvasia Bianca, Mission, Flame Tokay and Black Prince. The last 3 of these are heirloom table grape varietals now seldom planted but the Mission and Prince having a rich history dating back to the 1500s in the Iberian Peninsula and ultimately transferred to the New World. Welcome to our new world of ancient vines!

TASTING NOTES – Not your Grandpa's Zin, the wine speaks to fresh raspberries and blackberries rather than cooked or jammy. Nor is it overripe in the palate, but more nuanced and balletic than one normally experiences from "big Zins." Carbonic-fermented ancient table grape varietals lends to perfumed/exotic fruit expression that this site is capable of producing with careful attention to the voice of the land.



Label artwork by Carole Rae Watanabe
<https://www.artfully.com>

Technical Data

- **Vineyard:** Planted in 1888, The Jesse's Grove "Royal Tee" vineyard was struck on its own roots in sandy silt river-overflow soils formed during the last 500,000 years as erosion deposits from the newly formed (and still uplifting!) Sierra Nevada mountains. The mixed-use of the 6 varietals, scattered randomly across the vineyard, was a standard planting scenario for the period. Now deeply rooted (30' and counting), the vines are dry-farmed to organic standards.
- **Harvest:** The 2018 vintage saw a wet spring after a fairly dry winter, leading to vigorous growth in the summer. This was off-set by Greg Burns' meticulous leafing and also thinning out of under-exposed clusters, leaving a lower than normal crop load. The very end of summer saw a brief heat-spike that led us to pick the grapes about 10 days earlier than expected as the sugars began accelerating. The grapes were picked chilly-cold at first light of September 4th at 23.8 Brix.
- **Fermentation:** Done according to the auspices of the Lodi Native Society, both primary and secondary fermentation were conducted using indigenous or native yeast and ML without any additions of any kind (ingredients: just grapes!), but with a twist. The Flame Tokay, Black Prince, Malvasia Bianca and Mission grapes were gently placed as whole-cluster (without destemming) at the bottom of the fermentor, and these grapes were kept anaerobic while the destemmed but uncrushed Zin and Carignane were placed on top. This mixture was chilled overnight and then allowed to ferment as a semi-"carbonic maceration", with the wild yeast fermentation taking off after 9 days of cold-soak (to 25.3 Brix) and continued with semi-carbonic maceration. Total time *en cuvaison* was 21 days.
- **Barrel Aging:** The wine was transferred immediately from press tank to American oak twice- & thrice-used barrels. Since the whole-cluster portion gave up a fair amount of sugar, the primary fermentation finished in barrel and was kept on the lees for 11 months with first weekly, then monthly stirring.
- **Production:** 90 Cases, \$52 per bottle, retail
- **Analysis**
 - **pH/TA:** 3.59/6.0
 - **Alcohol:** 14.9%
 - **Residual Sugar:** Dry (<0.1%)