

# the wine trust

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ROTATION



RED BLEND

## Background

**Winery:** Rotation Cellars

**Country:** United States

**Region:** Lodi, CA

**Established:** 2014

**Production Volume:** 8,000 cs

**Description:** Rotation produces characteristically California wines using fruit sourced from a 100 year-old family-owned vineyard in Lodi, CA and naturally driven winemaking decisions. The goal of Rotation is to produce honest, varietal and terroir inspired wines whose quality and integrity far exceeds their value driven price.

## Wine Notes – 2018 Rotation Red Blend

A mostly Zinfandel-driven blend (90%) sourced from 15-20 year old Lodi vines planted on sandy loam soils. Zinfandel occupies this family estate's largest and oldest vineyard plot, making it a family favorite. Not surprisingly, Lodi's ideal growing conditions result in healthy vines, strong yields, and Zinfandel that is fresh, voluptuous, vibrant, and spicy. Merlot and Petite Sirah (5% each) add additional complexity and character thanks to their ripe fruit and silky tannins. Fermented in temperature-controlled stainless steel, the wine was aged for six months in a near-50/50 mix of oak and stainless steel. The result is a lush wine with opulent fruit and spicy, herbal notes that immediately reward.

The 2018 Red Blend opens with beautiful ripe red and dark fruit on the nose and a touch of smoke, the six months in partial French oak add a touch of vanilla and silkiness to the fruit forward palate. The Merlot and Petite Sirah add complexity, a bit of black pepper and tea notes, as well as additional backbone and soft, pleasing tannins to the overall structure of this vibrant, exotic blend.

## Technical Specifications

Varietal Composition:	90% Zinfandel, 5% Merlot, 5% Petite Sirah
Vineyard Region:	Lodi, California, USA
Vine Age / Yields:	Average 12 years
Production Volume:	8,000 cs
Vineyard Characteristics:	Fine sandy soils interspersed with granitic-based minerals, as fed by alluvial waters from numerous rivers originating in the Sierra Nevada mountains to the east
Wine-Making / Vinification:	Fermentation in temperature-controlled stainless steel 6 months aging in a mix of 55% oak and 45% stainless steel Sterile filtration during bottling, unfined
Alcohol / Volume:	14.4%
pH:	3.6
Acidity:	6.0 g/L
Residual Sugar:	3.1 g/L