

# Covenant

## 2018 MENSCH ZINFANDEL

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### **ABOUT THE WINE:**

We continue to source this wine from Larry Mettler's vineyard in Lodi, a region famous for its old vine Zinfandel. This year, we picked the Zinfandel with a small amount of Petite Sirah—also from Mettler. As a result, the wine was co-fermented with about 20% Petite Sirah, which we believe gives Mensch improved structure. The wine was barrel-fermented in French oak using native yeast; then bottled after a relatively short barrel aging (9 months), which we believe maintains purity of fruit.

### **TASTING NOTES:**

The wine is fruit forward, soft textured, and graced with an array of jammy raspberry and spice flavors. Tannins are firm, however, and give the wine additional muscle.

### **VARIETAL:**

Zinfandel

### **APPELLATION:**

Lodi, California

### **PRODUCTION NOTES:**

Native Yeast Fermentation;  
Native ML

### **CASES PRODUCED:**

450

### **SUGGESTED RETAIL:**

\$20



ZINFANDEL

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