

Covenant

2017 MENSCH ZINFANDEL

The 2017 vintage capped a 5-year streak where we thought it just couldn't get any better. Ideal conditions throughout the growing season brought the grapes to peak ripeness, resulting in vivid fruit flavors and soft, supple tannins.

ABOUT THE WINE:

Sourced from grower Larry Mettler's vineyard in Lodi, a region famous for its old vine Zinfandel. The juices from these grapes were pressed from the whole berries and naturally blended together in tank. It was then sent to barrels and fermented in oak with native yeast; then bottled after 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.

VARIETAL:
Zinfandel

APPELLATION:
Lodi, California

PRODUCTION NOTES:
Native Yeast Fermentation;
Native ML

CASES PRODUCED:
450

SUGGESTED RETAIL:
\$20



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ZINFANDEL