

Covenant

2019 Mensch Zinfandel

ABOUT THE WINE:

We continue to source this wine from Larry Mettler's vineyard in Lodi, a region famous for its old vine Zinfandel. As we did in 2018, 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 Zinfandel improved structure. The wine was barrel-fermented in French oak using native yeast; then bottled after a relatively short barrel aging (9 months), which maintains purity of fruit.

TASTING NOTES:

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

VARIETAL:

Zinfandel

APPELLATION:

Lodi, California

PRODUCTION NOTES:

Native Yeast Fermentation;
Native ML

CASES PRODUCED:

450

SUGGESTED RETAIL:

\$20



ZINFANDEL

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