



# CRISS CROSS

## Old Vine Zinfandel

**About Criss Cross:** We criss cross our vineyards to find the very best fruit for this wine. This jammy Zinfandel has lush flavors of raspberries, ripe plum, and vanilla. 100% sustainably-farmed estate vineyards.



**UPC:** 859481003570

**Winemakers:** David Akiyoshi and Karen Birmingham

**Winery:** LangeTwins Winery

**Vineyards:** Estate vineyards in Lodi, California; average age 80 years

**Climate:** Classic Mediterranean. Lodi takes advantage of the gap between the northern and southern coastal ranges surrounding the San Francisco Bay. As the day's temperature rises, cool breezes drift in from the Delta, keeping the nights cool which is ideal for the development of complexity in finished wines.

**Soils:** Well-drained rich mineral soils, sandy to clay loam.

**Varietals:** 81% Zinfandel; 19% Petite Sirah

**Sustainably Farmed:** 100%

**Fermentation and Maceration:** Gentle destemming, 2 day cold maceration at 7° C. Natural yeast fermentation at max. temp of 24° C for 12 days. Extensive cap management of pumping overs, punching downs and delestage for the first 5 days. 100% malolactic fermentation.

**Aging:** 10 months in used French oak

**Alcohol:** 14.7

**Acidity:** pH of 3.75

### YOUR TASTING NOTES:

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