



# 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. From our 100% estate A+ Vineyards®. Boot prints, not tire tracks.



**UPC:** 859481003570

**Winemakers:** David Akiyoshi and Karen Birmingham

**Winery:** LangeTwins Winery

**Vineyards:** Estate A+ Vineyards 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:** 84% Zinfandel; 10% Tannat, 3% Petite Sirah, 2% Aglianico, 1% Reds including Teroldego, Sangiovese & Barbera

**Sustainably Farmed:** 100%

**Fermentation and Maceration:** Gentle de-stemming, 2 day cold maceration at 7° C. Natural yeast fermentation at max. temp of 24° C for 12 days. 100% malolactic fermentation.

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

**Alcohol:** 15.2

**Acidity:** pH of 3.81

**Residual Sugar:** 5.6 g/L

**YOUR TASTING NOTES:**

---



---



---



---

LEARN MORE AT [WWW.VINODELSOL.COM](http://WWW.VINODELSOL.COM)

