Rubus Old Vine Zinfandel Lodi

Rubus Project

United States - California - Lodi

Zinfandel was one of the first grape varieties to be planted in the area during the California Gold Rush, therefore it holds a special place in Lodi’s history as a winegrowing region. The vines are naturally low-yielding due to their age, and they consistently produce high quality fruit.

Ruby red in color, with red fruit, raspberry, and spice on the nose. This wine is medium in body, with notes of ripe cherry, cedar box, cinnamon, anise, black pepper, and hint of smoke on the palate. It has a long, silky finish.

Specifications

Appellation	Lodi
Varietals	98% Zinfandel + 2% Cabernet Sauvignon
Vinification	Aged 9 months in French & American oak

Codes, Weights and Measures

UPC	7 84585 01198 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01198 5
Case Weight	39
Cases/Pallet	56
Layers/Pallet	14
ABV	14.50%
SRP	$ 17.99 USD 750mL Bottle

Reviews and News

2021 Rubus Old Vine Zinfandel Lodi - 90 PTS - W&S
2017 Rubus Old Vine Zinfandel Lodi - 90 PTS - WE
2016 Rubus Old Vine Zinfandel Lodi - 90 PTS - BEST BUY - WE
2016 Rubus Old Vine Zinfandel Lodi - 90 PTS - BEST BUY - W&S
2016 Rubus Old Vine Zinfandel Lodi - 89 PTS - JD
2013 Rubus Old Vine Zinfandel Lodi - 88 PTS - WE