Michael David Ancient Vine Cinsault
2014 | Lodi Appellation

TASTING NOTES
This special memorial vintage honors our friend Al Bechthold who farmed this vineyard from 1973-2007. The wine is smooth as silk, thanks to the low tannin levels. This is not a big, in-your-face red, but instead offers an elegance and finesse like no other. It delivers nice aromatics of summer strawberries, with bing cherry and raspberry in the mouth.

HISTORY
Having not produced a Cinsault since 1999, this vineyard gave Michael David the opportunity to expand its Rhone program and get back to bottling smaller lots. Planted in 1886 by Joseph Spenker, our Cinsault comes from Lodi’s oldest producing vineyard and one of the world’s oldest Cinsault plantings. Farmed by Michael’s son, Kevin Phillips, this vineyard is head trained and dry farmed just like it was when it was when planted well over 100 years ago, and is the only vineyard designated wine in our entire portfolio.

GROWING CONDITIONS
An unusually hot summer gave way to the earliest harvest Lodi had seen in 8 years as we started to press Chardonnay on August 4th, 2014. The 2014 vintage brought its challenges as Zinfandel, Petite Sirah and everything in between reached its optimal ripeness within days of each other, needing to be picked at the same time! Our final lot of Cabernet Sauvignon was picked on October 17th, marking the end of the fast and furious harvest season.

Technical Data:
T.A.: 0.57g/100ml  
PH: 3.52  
Alc.: 14.5%  
Composition:
100% Ancient Vine Cinsault  
Time in barrel:
10 months French oak