



STANDING GOAT



2021 Lodi Zinfandel

WINE DESCRIPTION

Our goats stand for sustainability and companionship. As an integral part of our winery and land, they serve as loyal grazers in our distinguished appellation of Lodi California. Beautifying our vineyards, they support fire and frost control, foraging over the brush in our diverse terroir of rolling hills, river bottoms, vast flatlands, and mountainsides.

Our Lodi Zinfandel opens with aromas of ripe raspberry, red currant and blueberry on the nose along with notes of vanilla and toasted oak. Velvety and full-bodied, the palate features red fruit and subtle notes of white pepper on the palate, with a smooth, integrated finish. Juicy and rich but never overpowering, we recommend pairing our Zinfandel with grilled meats, pastas with red sauce, or spicy dishes like Korean barbecue.

VINEYARD & PRODUCTION INFO

Vineyard Location:	Lodi, California
Yield Ton/acre:	2.0
Cases produced of this wine:	13,000

WINEMAKING & AGING

Varietal composition:	100% Zinfandel
Fermentation container:	Stainless Steel
Malolactic fermentation:	Yes
Type of aging container:	Barrel
Type of oak:	American
Length of aging before bottling:	

ANALYTICAL DATA

Alcohol:	14.1%
pH level:	3.85
Residual sugar:	2.0 g/L
Acidity:	4.6 g/L

SHIPPING INFORMATION

Case Weight:	33 lbs
Cases per Pallet:	56
Pallet Configuration:	14x4
Cases Per Truckload:	1232
UPC Code:	

EVAKI Inc.

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