

10 at-home tasting

Klinker Brick Winery

September 2020



**"Farrah"
Syrah**



**Old Vine
Zinfandel**



**Cabernet
Sauvignon**

The Felton family has been at this for a long time. Steve and Lori Felton are sixth-generation farmers from Lodi, CA, and their daughter Farrah is about to begin the seventh. While their first vintage was in 2002, these wines are a culmination of 100 years of knowledge from working the land. Klinker Brick wines were conceived in the broader context of Old Vine Zinfandel. But their experience has taught them that Lodi can create great Cabernet Sauvignon, Syrah, Grenache, Carignan, Dolcetto, Petite Sirah, and even Albarino.

What the heck is a Klinker Brick?

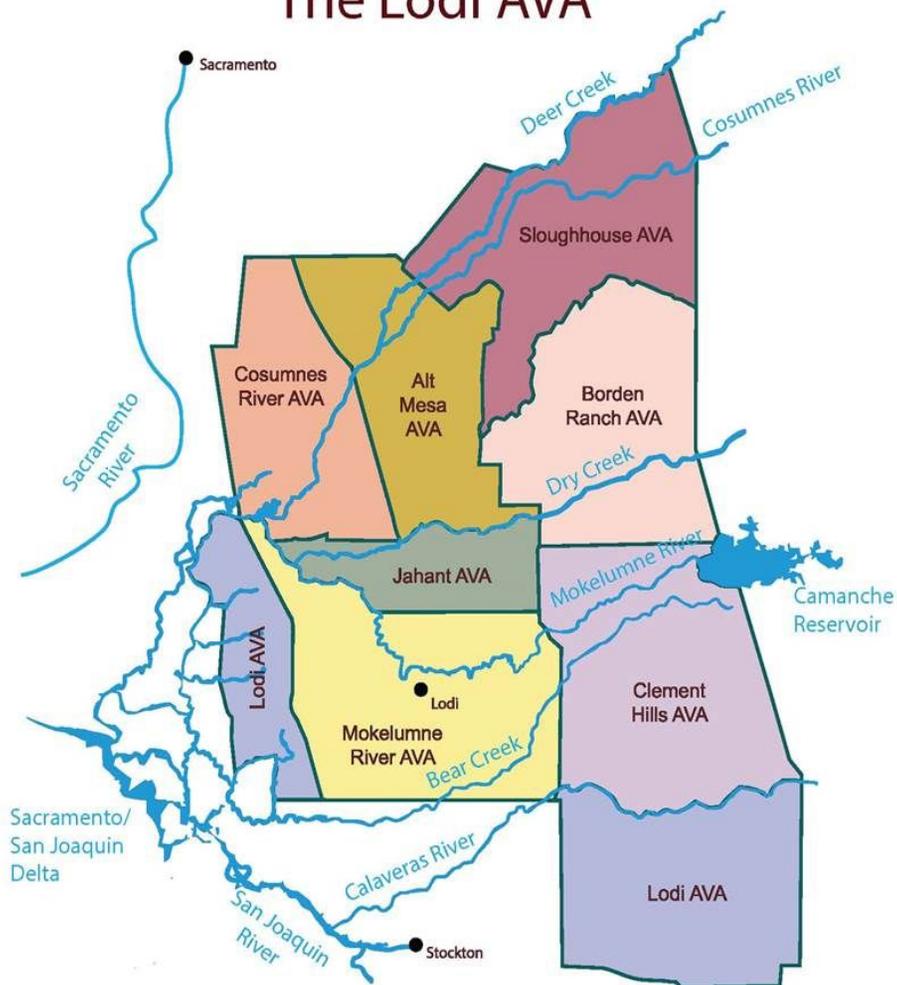
It is an unusual brick that is slightly deformed after being stacked during cooling. They are prized for their aesthetic value to building design and are common for homes built in the Lodi area. They are so-named because of the clinking noise they make when struck together.

for customers of

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The Lodi AVA



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Whither Lodi?

Located about 45 minutes south of Sacramento, Lodi sits at the north end of the San Joaquin Valley. What makes this area special is that it captures the cooling winds that come off the San Pablo Bay and down the Sacramento River Delta.

Lodi is uniquely situated between the cooling winds of the Delta, the sun-soaked plains of the valley to the south, and the sandy sloping foothills of the Sierra Nevada Mountains.

Klinker Brick lies in the Mokelumne River AVA, which is the viticultural heart of the Lodi appellation and is home to a mild Mediterranean climate that promotes balanced acidity and fruit instead of raw power.

Klinker Brick owns or farms some of the oldest vineyards in the entire Lodi region, with an average vine age in the low 40s and for Zinfandel, specifically, in the high 60s. All of this equates to consistent quality, a reliance on dry-farming techniques, and naturally low yields with minimal intervention.

Wine	Grape(s)	Place	Vinification	Sight	Smell	Sip	Pairings
<p>"Farrah" Syrah</p> 	100% Syrah	Lodi, CA	Cold soak, five-day maceration, 40% new French Oak	dark ruby red	brighter and less rustic than typical Syrah, with more layers of cherry and vanilla	generous but not aggressively tannic, smooth tannins	lamb, pork tenderloin, mushrooms
<p>Old Vine Zinfandel</p> 	100% Zinfandel	Lodi, CA	ten-day maceration, 18 months on French Oak	dark ruby red	bright cherry and raspberry with Herbs de Provence	balanced for a zinfandel, powerful but not overly boozy	pizza, Bolognese sauce, BBQ
<p>Cabernet Sauvignon</p> 	100% Cabernet Sauvignon	Lodi, CA	ten-day maceration, 18 months on French Oak	opaque	cassis and clack cherry with subtle herbs	full-bodied with firm tannins	beef, duck