



MICHAEL DAVID

EST. | WINERY | 1984



Lust Zinfandel

2012 | Lodi Appellation

TASTING NOTES

“The 2012 Zinfandel Lust offers up great fruit, a full-bodied mouthfeel, rich, deep raspberry and black cherry fruit, pepper and barbecue spice.”

93 POINTS

-Robert Parker

March 2016

HISTORY

Each year only the most outstanding small lots are isolated from over 100 lots produced at Michael David to bottle under Lust. This vintage, three lots stood out as being the most structured while displaying a ton of ripe berry and spice characteristics we all expect to come from a Zinfandel. To enhance this wine, all three lots were blended together and put into new American oak barrels that were purchased specially for this program. After being aged for 18 months we blended in a little Petite Sirah to increase the already great depth, color, and tannin structure. Ready to drink now, but with the hefty amount of tannins this wine could easily be set down for a few years.

GROWING CONDITIONS

2012 was an exceptional vintage for Lodi. The wine grape quality well exceeded average across all varieties, and the ideal weather provided us with a great harvest. Little if any rain during harvest and warm days with cool nights made for one of the most reliable vintages in years.

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Technical Data:

T.A.: 0.59g/100ml

pH: 3.52

Alc.: 15.5%

Composition:

Zinfandel with a touch of Petite Sirah

Time in barrel:

70% 18 months American oak

30% 10 months in French oak



*Certified Sustainable
Grape Growing by the
Lodi Rules Program*