



Michael David Ancient Vine Cinsault

2015 | Lodi Appellation

TASTING NOTES

"This almost delicate wine has wonderful light cherry and floral aromas, pure and vivid raspberry and red cherry flavors and a texture as smooth as silk. A rarity made from old vines, its medium body balances nicely with ample acidity, mild tannins and a lingering finish." Editors' Choice.

91 POINTS-Wine Enthusiast
August 2017

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

Unusually low rainfall in late winter and early spring delivered California a much drier growing season in 2015. This, along with a lower than average yield in the vineyard, allowed vines to produce a smaller amount of high quality fruit with great concentration, beautiful skin color and balance.

Technical Data:

T.A.: 0.57g/100ml

pH: 3.44 Alc.: 14.5%

Composition:

100% Ancient Vine Cinsault

Time in barrel:

9 months French oak

