



*Rosé*  
of PRIMITIVO  
V. 2019

## THE STORY

Old Zinfandel Vines. Five generations of the Maggio family have farmed Zinfandel in the Lodi area – true stewards of this California native varietal. The Zinfandel sourced for OZV comes from some of the family’s old vines averaging over 30 years in age. With all of our OZV wines, we strive to capture Lodi’s true Zinfandel heritage in every bottle.

## TASTING NOTES

Aromas of strawberry and watermelon lead to flavors of guava and tropical fruit. Smooth texture with balanced acidity; crisp, refreshing pink grapefruit rounds out the finish.

## FERMENTATION & AGING

Harvested in the early hour of the morning, then whole cluster pressed to retain the color in the wine. Cold settled for 36 hours and racked off to ferment at 54 degrees. Fermentation took 40 days to complete.

## TECH DATA

Alcohol: 13.0% | pH: 3.40 | Total Acidity: 5.7g/L



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