

# Crosby Cellars

Crosby is a T. Edward house label that was created to bring “varietal & vintage” correct expressions to the market at reasonable prices. The wines of Crosby are often crafted from declassified grapes that otherwise would have created a wine that cost considerably more money.



Crosby wines are all about great quality at a value price. With the help of experienced vineyard managers and grape growers from around California we seek out the best sources for Chardonnay, Merlot and Cabernet in each vintage. Our sources for grapes and winemakers remain anonymous for Crosby, but our standards stay at the highest level to bring the best value into the market from California.

## Zinfandel



**Varietal/Blend:** Zinfandel

**Farming Practices:** sustainable

**Soil:** sand and loam

**Vine Training:** Guyot

**Harvest Technique:** mechanical at 26 Brix

**Year Vines Were Planted:** average 45 years old

**Yeast:** selected

**Fermentation:** stainless steel fermentation with a portion finished with American oak for 4 months

**Malolactic:** yes

**Maturation:** 4 months

**Vegan:** yes

**Alcohol:** 14.2%

**Acidity:** pH 3.59 // TA 6.2 g/L

**RS:** 1.05 g/L

**Fined:** no

**Filtered:** yes

**Country:** United States

**Region:** California

**Sub-region:** Lodi

Lodi has become the self-proclaimed “Zin” capital of the world, producing over 40% of California’s Zinfandel grapes. The Kautz Family grows the Crosby grapes in the Mokelumne River sub-appellation of the Lodi AVA. Grown in vineyards that are on average 45 years old, this medium-bodied Zin has exceptional varietal character with lovely aromas of dark fruit and blackberry. Subtle pepper spice mingles with richly concentrated fruit flavors of blackberry, ripe plums, and fresh red raspberries. One portion of the wine was finished in oak to create its smooth, silky finish and unprecedented depth.