



TORTOISE CREEK

ZINFANDEL 2014

“The Chelonian”

Lodi, California

VARIETAL:

Zinfandel

“The Chelonian” [KA-LOH-NEE-AN] refers to the genus of tortoises and turtles.

REGION:

Lodi, AVA

VINEYARD:

The Tortoise Creek “The Chelonian” Zinfandel is sourced from sustainably farmed vineyards in the mineral rich sandy to clay loam soils of Lodi, California. The vineyards takes advantage of the gap between the northern and southern coastal ranges surrounding the San Francisco Bay. As the day’s temperature rises, cool breezes drift in from the Delta, keeping the nights cool which is ideal for developing complex long finishing wines.

WINEMAKING:

Gravity flow handling is used where the fruit is destemmed (but not crushed) and whole cluster fermentation maximizes flavor and color extractions. Extended maceration was used to add depth, structure, complexity and to stabilize the unique color of Zinfandel. To fill in the mid-palate and add softness the wine was aged in oak for 6 months.

TASTING:

No other variety represents the region of Lodi like Zinfandel. Over 100 years ago European settlers believed it to be the best fit for the climate and soils, and their keen insight paid off. Our 2014 Zinfandel “The Chelonian” has a lovely spicy, cherry like bouquet and is bursting with sweet, berry flavors. There are also delicious overtones of blackcurrant and plums, with a welcoming finish of vanilla and cinnamon toast.

FOOD PAIRING:

The wine is also very elegant and would be perfect with any spicy foods, game or beef.



ABV: 14.7 %
RS: 1.5 g/L

UPC# 0 89832 41203 8

90 PTS, “BEST BUY” WINE ENTHUSIAST 05/17



WILDLIFE CONSERVATION

Starting with the 2009 vintage Lodi Zinfandel “The Chelonian”, Tortoise Creek Wines has partnered with the Chelonian Research Foundation (CRF) to donate a portion of the annual profits to benefit the conservation of turtles and tortoises. The Chelonian Research Foundation, a non-profit organization, was founded in 1992 by Dr. Anders G.J. Rhodin for the production, publication, and support of worldwide turtle and tortoise research, with an emphasis on the scientific basis of chelonian diversity and conservation biology. More information can be found at www.chelonian.org.

SUSTAINABLE PRACTICES

The Lodi Rules (www.lodirules.com) are California’s first 3rd party certified sustainable wine growing standards designed to lead to measurable improvements in the environmental health of the surrounding ecosystem, society-at-large and wine quality. The Lodi Rules program requires growers to use a wide range of sustainable practices that result in continual improvement of all aspects of their farming operations. The Lodi Rules Program is third party certified which means the standards have been reviewed and endorsed by an organization not connected to the Lodi Winegrape Commission. Vineyards in the Lodi Rules program are certified by Protected Harvest (www.protectedharvest.org), an environmental non-profit organization that endorses farmers’ use of stringent environmental farming standards.



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