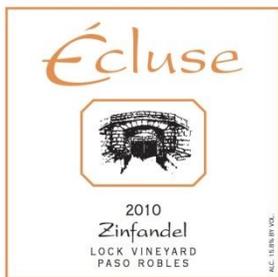


2010 Écluse Zinfandel

Lock Vineyard



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250 Cases Currently Available
15.8 Alcohol
3.66 pH
0.51 g/100mL Titratable Acidity
Unfiltered/Unfined

Our 2010 Écluse Zinfandel was sourced primarily from Lock Vineyard, our small family owned 30 acre property located in the prized hills of the Westside Paso Robles AVA. The Zinfandel is planted on the north facing portion of the vineyard with high content of shale and limestone soils in clone 1. The proximity of the vineyard to the Templeton Gap gives us an ideal climate for our fruit with hot days but cool, sometimes foggy nights and mornings. The vineyard is sustainably farmed and the bulk of the work is accomplished by hand. From the pruning in February, spring shoot thinning and the harvest in the fall, we are in the vineyard daily monitoring the development of the fruit. With this approach we are able to better assess the relationship of the canopy to the fruit load, the amount of sun exposure on both sides of the canopy and insure that the growing environment in the block of fruit is as ideal as possible. This hands-on approach to farming enables us to focus on harvesting grapes that exhibit the intense varietal characteristics of our Zinfandel.

The 2010 growing season was an extremely wet year with rainfall at our vineyard of just over 23 inches. The climate all year was atypical with very few days of 100 degree heat and the wet weather. This resulted in lower alcohols and extended hang time for nearly every variety and harvest was delayed by one to two weeks. By harvesting the fruit in small quantities over an extended period of time we were able to select the fruit when the flavor profiles were where we wanted them as certain blocks received extended hang time.

We used small open topped fermentation bins which are designed for either one ton or one-and-a-half tons of fruit. Sorting on the inbound conveyor to cull anything not desirable for the final wine, the fruit is de-stemmed looking for whole berries and sorted again on an outbound table to remove jack stems that pass through the de-stemmer. The fruit was then cold-soaked in the barrel room at or below 60 degrees Fahrenheit for several days. We inoculated with commercial yeast strains and fermentation was completed after eleven to fourteen days.

The free run and press wine were combined in a settling tank two days prior to barrel down. Our barrel program consists of one-third new barrels, one-third once used barrels and one-third neutral barrels with a focus on Hungarian and American oaks for our Zin program. The blend was raked from barrel at assembly in September 2011 and again two weeks prior to bottling. Following our minimalistic approach to winemaking, our wines are unfiltered and unfined therefore extended bottle aging will develop sediment in the bottle. Decanting is recommended in 2015 and beyond.

This is a classical West Side Paso Robles Zinfandel with aromas of cherry, cranberry, vanilla, clove and anise with a wonderful mid-mouth feel leading to a perfectly balanced finish.

This wine was in the barrel for eighteen months and was bottled February, 2012.

Savor the Wine that is truly Écluse!

Steve Lock
Winemaker & Proprietor