APPELLATION

Lodi
Lodi has warm, dry summers and cool, moist winters. The warm summer days allow grapes to develop full ripe fruit flavors while cooling breezes help preserve the grapes’ natural acidity for structure and complexity in the finished wines.

WINEMAKING PHILOSOPHY

Josh Cellars is a negociant brand, so we don’t own a winery or any vineyards, much like some of the world’s greatest chateaux in Bordeaux & Burgundy. We do, however, work with California’s best growers to build a superior wine blend. Our winemaker spent over a decade making sparkling wine at one of the world’s largest and most prestigious champagne houses, where blending distinct lots is essential to making great wine. Those experiences make him uniquely qualified to source and assemble wine blends of great character and complexity, in the signature Josh Cellars style: fruit-forward and rich, with approachable tannins and a long finish.

PROFILE

Color: Seductive dark cherry with vibrant red hues.
Aroma: Alluring aromas of Bing cherry, coffee and brown spice with hints of chocolate.
Palate: Flavors of blueberry, blackberry and toasty vanilla are prominent and layered with notes of expresso and barbequed meats.

SUGGESTED FOOD PAIRINGS
Grilled steak, braised short ribs, 10-hour smoked pulled pork

TECHNICAL DATA
Alc/Vol: 14.1%
pH: 3.76
TA: 5.8 g/L
RS: 3.04 g/L