



## HULLABALOO



Webster's Dictionary (The Voice of Authority) defines Hullabaloo as: To cause an uproar or fuss, and we are certain that this wine is positioned to do just that! Taking advantage of some strong "old timer" grower relations, we have been able to source some wonderful old vine Zinfandel from several Central Valley vineyards. Please don't ask us from where, as we have been sworn to secrecy; just know the same grapes go into wines that retail for three to four times the price.

Since people always ask us about our interesting labels here is a little bit about Hullabaloo: We chose the classic 19th century strongman icon as we thought it was fitting of the period between 1850 and 1900 (around the same time Zinfandel was planted and began to flourish in California). The strongman was not only an exhibitor of feats of strength but his main purpose was also to showcase his great size, boldness and symmetry - kind of describes old vine Zinfandel doesn't it?

With this wine, Chris and Elijah were aiming for one that you can enjoy on a patio with a great burger or steak. Not a flabby or syrupy Zin you'll find from other producers; this wine has bright fruit and will continue to age gracefully for the next 5 - 7 years.

### Technical Information

Vintage:	2014
Variety:	100% Zinfandel
Appellation:	California (Lodi, Mokelumne River)
Aging:	Six months in American oak.
Alcohol:	13.9%
pH:	3.97
TA:	4.7 g/L

### Appellation information



**Lodi Appellation:** Lodi has a Mediterranean climate with warm days and cool nights. The soil, unlike many other appellations, varies within the AVA, though in most places it is a deep loam that occasionally is covered with large rocks, like the French region of Chateaufort du Pape.

**Mokelumne River Appellation:** The AVA is named after the Mokelumne River, which drains out of the Sierra Nevada Mountains into the San Joaquin River and passes through the heart of the appellation. The wine region includes a portion of the lower Mokelumne River and the Cosumnes River, a tributary. The soil in the area is alluvial fan deposits of sand and loam. Ample rainfall and soil moisture retention allows most grape growers to farm without the use of irrigation.

