

GNARLY HEAD®

2010 AUTHENTIC RED

GNARLY INSPIRATION

Gnarly Head Authentic Red is a big, bold Zinfandel-led red blend that hails from a true grit American town: Lodi, California, where gnarled, 35-80 year-old vines are pruned in a wild, mop-topped way called “head trained”—our true gnarly heads. These heroic old vines produce scant clusters of small-berried fruit, resulting in intensely flavored, authentic wines with concentrated dark fruit flavors. To create our new Authentic Red, we’ve blended our densely flavorful Zinfandel with Merlot and Cabernet Sauvignon to deliver a massively juicy core of ripe blackberry and spice.

WINE

Gnarly Head 2010 Authentic Red is a rowdy blend based on Zinfandel, Merlot and Cabernet Sauvignon, with a splash of Syrah. The Zinfandel component in this blend hails from some of the oldest vines in California, and these brash, unruly vines produce dense, full flavored grapes. This brand blend has a juicy core of lush blackberry, plum and black cherry flavors with layers of spice and chocolate, balanced by complex French and American oak. Boldly pair this wine with BBQ ribs, a hearty burger, or go all out with New Orleans style red beans and rice.

VINTAGE

The 2010 vintage was ideal for producing high quality, elegant wines. For Lodi, in particular, the cooler summer created prime conditions for growing. After a relatively wet winter and early spring, temperatures remained cool and moderate throughout the initial part of the season. Fruit development, from budbreak through berry set, progressed slowly with yields just below average. A two-day heat spike in August proved challenging, but as careful picking began in early September, the quality of the fruit remained strong due to an overall cooler vintage. The 2010 vintage in Lodi will be one of the stars in California.

VINEYARDS

The 2010 Gnarly Head Authentic Red is crafted using grapes from select vineyards throughout the Lodi region. Lodi, known as the “Zin-famous” appellation, has an ideal climate for growing exceptional, full flavored grapes—long, warm summer days and cooling nighttime breezes from the ocean, in addition to well-draining, sandy soil. Our grapes are hand-selected primarily from the Mokelumne River area, home to some of the oldest and most respected vineyards in the heart of Lodi.

WINEMAKING

Older vines produce fewer grape clusters, but the small berries yield intense, dark fruit flavors. Grapes for the Gnarly Head Authentic Red were hand-harvested in the cool of the night, then delivered to the winery to be de-stemmed and gently pressed into fermentation tanks. After seven to nine days of fermentation, the wine was racked to concentrate the abundant fruit flavors and add complexity.

TECHNICAL DATA

- Appellation: Lodi
- Alcohol: 14.5%
- Residual Sugar: 1.1g/100ml
- Total Acid: 0.56 g/100ml
- pH: 3.56

