



Master winemaker **Patrick Campbell** began making artisan quality Cabernet Sauvignon on Sonoma Mountain in 1979. In a never ending quest for great value he was the first North American to make a Malbec in Argentina where his passion is now focused. He also produces two extraordinary wines from ancient vineyards in Lodi, California (REDS and !ZaZin).

REDS 2015 Red Blend

(80% Carignane, 20% Petite Sirah)

Lodi, California



- Reds was established in 1995 as “A Wine for the People”.
- The fruit is sourced from heritage vineyards in Lodi, California. The vineyards sourced for REDS have ancient, thick-stemmed Zinfandel and Carignane vines planted in the late 1800s. Lodi’s largely sandy/gravelly soils seem to favor vine longevity.
- The new REDS blend puts more focus on the real star—the 120 year old Carignane vines accompanied by 25 year old Petite Sirah – resulting in amazing complexity in this affordable red blend.
- The fruit is left to macerate for two to four days until natural fermentation begins in a combination of small open-top fermenters and stainless steel upright tanks. It then receives pump-overs or punch-downs depending on the fermenter.
- REDS is aged for 10 months in a combination of American and Hungarian oak barrels, about 10% new
- Minimal fining as necessary with egg whites and then the wine is loose polish filtered.