

## Wine: The Lodi Native wine project

By Laurie Daniel | POSTED: 11/03/2014

Lodi has gained a reputation for zinfandels that are big, bold and ripe, maybe even a little sweet, with ample oak influence. That's generally a stylistic

choice  
a lot  
the  
Lodi  
but  
But  
zinf  
nur  
100  
pro  
and  
just

The results were eye-opening. **The Lodi Native** wines have ample fruit, but they're also elegant, savory and aromatic, with a complexity and even a delicacy that's downright rare in most commercial zinfandels. And they show what's possible in Lodi, long a source for "commodity" grapes and only more recently recognized for more artisanal



Wagon, Marian's Vineyard (Marian's Vineyard)

The participating winemakers -- from St. Amant, Field Cellars and Macchia -- agreed to a set of winemaking protocols for the Lodi Native wines. The overriding rule: no additives -- no commercial yeast, no acidity, no new oak, no water to reduce alcohol, no filtration and so on. (The one exception is sulfur dioxide, which is added to most wines to prevent spoilage.) Although there were no rules about when the grapes had

more than make a zinfandel reflecting a  
from anywhere in California, six vintners

agreed to produce wines that showcased distinctive vineyards. The preference was for

The results were eye-opening. The Lodi Native wines are elegant, savory and aromatic, with a complexity and even a delicacy that's downright rare in most commercial zinfandels. And they show what's possible in Lodi, long a source for "commodity" grapes and only more recently recognized for more artisanal



The participating winemakers -- from St. Amant, Field Cellars and Macchia -- agreed to a set of winemaking protocols for the Lodi Native wines. The overriding rule: no additives -- no commercial yeast, no acidity, no new oak, no water to reduce alcohol, no filtration and so on. (The one exception is sulfur dioxide, which is added to most wines to prevent spoilage.) Although there were no rules about when the grapes had