

WINE RECOMMENDATION



m2 wines

2004 Old Vine Zinfandel, *Soucie Vineyard* (Lodi)

Owners/winemakers Layne Montgomery and Chris Matheny make this luscious Zinfandel from the 91 year old, head-trained Soucie Vineyard in Lodi. The vines are grafted to St. George rootstock, are grown without trellises in 60-foot deep sandy soil, and enjoy the cool evening breezes and Mediterranean climate that make Lodi one of the most overlooked premium growing zones in California. Montgomery and Matheny are artisanal producers, making small lots of various varietals from across the state at their facility in Lodi. This wine was aged for 19 months in American oak (40% new, 60% used), and only 229 cases were produced.

Hazy, opaque purple with crimson edge with slow-moving legs, the nose

is a blast of sweet, jammy fruit and well toasted, charred American oak. The palate is big, dense, and jam packed with cherries, raspberries, strawberries, and smoky oak, like a black forest cake soaked in framboise. High alcohol and gripping oak tannins stand out. This decadent wine has a long, sweet, fruity, smoky finish and would be an excellent choice for sipping alongside a mild, well-aged Robusto cigar, or with grilled skirt steak wrapped in bacon.

Reviewed January 31, 2007 by Catherine Fallis.

THE WINE

Winery: m2 wines Vineyard: Soucie Vineyard Vintage: 2004 Wine: Old Vine Zinfandel Appellation: Lodi Grape: Zinfandel Price: \$22.00

THE REVIEWER





Founder and President of Planet Grape LLC, a company committed to bringing the joy of wine, food, and good living into the lives of everyday people, Catherine is creator of the "grape goddess guides to good living," a series of books, television presentations,

seminars, and e-learning programs. The fifth woman in the world to become a Master Sommelier, grape goddess Catherine Fallis is still very much down-to-earth.

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