



2011 CINSULT

PHILOSOPHY

Onesta Wines capture the truth and honesty of each vintage, uniting the vines, the land, Mother Nature, and maturation. Jillian, Winemaker/Owner, promises to deliver wines with personality and depth every year. She believes life should be filled with family, good friends and adventure. Life is short, live by truth and honesty and you will always find peace and happiness. Enjoy wine on a regular basis!

VINYARD NOTES

The Bechthold vineyard is the oldest vineyard in the Lodi region, planted in 1886. The old vines are head trained, organically grown and dry farmed. Onesta is one of 7 wineries working with this vineyard and is lucky to have a 4.2 acre block on the east side of the vineyard where the weakest vines are planted producing the most concentrated fruit in the whole vineyard. Normal crop load is only 2-3 tons/acre, which is extremely low for Cinsault.

VINIFICATION

100% Cinsault from 128 year old vines in the famous Bechthold Vineyard in Lodi. The perfect recipe involves gentle handling, saignée, cold soak, raging fermentation, extended maceration, and 9 months aging untouched in neutral oak.

TASTING NOTES

This is an A typical rich and intense Cinsault that explodes strawberry and spiced rhubarb pie in the glass. With the delicate weight of a Pinot and the wild berry fruit forward attitude of a Zinfandel, this wine will quickly become your 'go to' wine in your cellar for all occasions.

FOOD PAIRINGS

Peking duck, roasted chicken, lamb burgers, carnitas tacos, Thanksgiving dinner.

Only 370 cases produced.

“**Whatever satisfies the
soul is truth.**”
– **Walt Whitman**

Notes
