



VINEYARD NOTES

The Bechthold vineyard is the oldest vineyard in the Lodi region, planted in 1886. It is the oldest Cinsault vineyard in the world! The old vines are head trained, organically grown and dry farmed. Onesta 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.

VINIFICATION

100% Cinsault from 130+ year old vines in the famous Bechthold Vineyard in Lodi. The perfect recipe involves gentle handling, saignée, cold soak, raging fermentation, extended maceration, and 12 months aging untouched in neutral French oak barrels.

TASTING NOTES

This is an A typical Cinsault, rich dark fruit with soft velvety tannins. Cinsault from the Bechthold vineyard produces red wines with notes of rhubarb, black cherry and juicy plum. French oak aging adds a warm vanilla and mocha spice to balance out the intense fruit. With the elegant weight of a Pinot and the fruit forward attitude of an old vine Zinfandel, this wine will quickly become your 'go to' wine in your cellar.

FOOD PAIRINGS

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

Only 300 cases produced.

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