

RAIL₂ RAIL

2014 Old-Vine Zinfandel

Living on Sand

I've surfed longer than I've made wine and I've made wine professionally for 30+ years. In 2000 I moved to the coast, declaring I wanted to live exclusively on the small strip on land that lies between the Pacific Coast Highway and the Pacific Ocean.

Leaving Napa or The Road to Santa Cruz

I said goodbye to Napa and its great Cabernet vineyards and accepted a position at a winery on the west side of Santa Cruz. This is where the hippies, surfers, software engineer, pseudo-Sandinistas, Feng Shui consultants and UC professors all start their day by inching through the congestion on Mission Street.

My co-workers and I spent many lunch breaks surfing at Four Mile or Mitchell's Cove. Before returning to work, we would rinse the salt and sand out of our hair with the hot water from the cellar. We built a surfboard shaping room at the back of the winery and often would shape boards well into the night.

Surfers Drink Zinfandel – It's a Fact

Winemakers want to make wines for their friends and I have found at post-surf barbeques most surfers gravitate towards Zinfandel. The wine needs to hold its own through talk of drops and airs, haoles and groms, and unidentified fins. What attracts the watermen and waterwomen is the forward fruit and spice and the welcomed hit of warming alcohol after a day in the cold Pacific. Or it could be that Zinfandel is reasonably priced and totally unpretentious.

Winemaking Explained

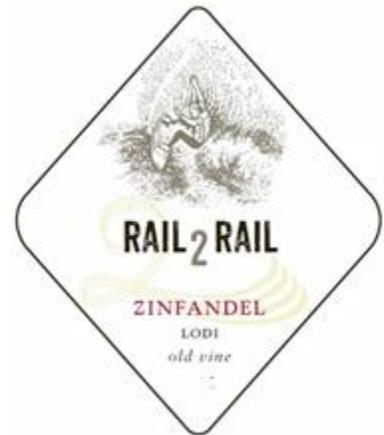
This wine is a blend of several vineyards just North West of the town of Lodi. I estimate the average age of the vines, based on the amount of overall gnarl, between 40 and 50 years. (Old Vines really help concentrate the spicy aromas, ripe flavors and complex character.) This wine was vinified in a traditional California fashion. It was pumped over three times a day and fermented dry on skins. To add structure and retain fruit, the wine was aged in relatively neutral oak barrels and bottled after 11 months.

This is How It Tastes

Wild. Exotic. Hedonistic. Delicious. Our 2014 Rail 2 Rail is arguably the sexiest Old-Vine Lodi Zin we have ever produced. The nose is ripe, plummy and spicy and the palate is rich, warm and powerful. With its balanced richness and silky finish, this is our preferred accompaniment for an evening of barbecued surf-and-turf.

The Numbers

Composition:	95% Zinfandel, 5% Tannat
Alcohol:	15.0%
TA:	0.561
pH:	3.79
Cases:	998
Owner/Winemaker:	Eric Laumann



What's in a Name

Surfing rail to rail is a technique that maximizes speed on a wave, enabling the surfer to unleash cutbacks and aerials, sprays and vertical snaps.

Surf with etiquette; drink responsibly.