100 Varieties of Lodi & Growing

Stuart Spencer
Lodi Winegrape Commission
What Makes Lodi Wine Special

• Simply Great Wines – especially our Zins, fresh, full bodied, fruit forward, and varietally correct.

• Real People, Real Wines – some 5th & 6th Generation Winegrowers

• Great Sense of Place – Environmental Values, Relaxed Rural Lifestyle
Lodi Wine Country

- 750 growers, 110,000 acres of vineyards
- Over 85 wineries
- Lodi AVA approved in 1986. 7 “sub AVA’s” approved in 2005
- North America’s leading producer of Cabernet Sauvignon, Merlot, Zinfandel, Chardonnay, and Sauvignon Blanc and many others
- Over 100 variety of grapes grown in Lodi region
Location & Climate

Classic Mediterranean Climate – Region III/IV
Directly East of SF Bay
Cool Afternoon Breezes
Eastern Edge – Foothills of the Sierra Nevada Mountains
Early History

- First vineyard planted in 1850’s
- El Pinal Winery est. 1858
- Zinfandel began to appear in 1880’s
Prohibition 1920-1933

- The region flourished shipping grapes to home winemakers
  - First Vineyard-Designated Labels
The Lodi Appellation & 7 AVAs
Why Diversity of Varieties

- Mediterranean Climate suitable for a diversity of varieties.
- Large area with diverse soils
- Polyculture (Diversity of Agriculture)
- Innovative spirit and willingness to experiment
- Economics
Vermentino
- aromatic, crisp high quality variety
- Origin - Northern Italy, southern France, and islands of Corse and Sardegna
- Viticulture – early budding, mid ripening

Picpoul Blanc
- High acid grape variety
- Origin – Southern France
- Viticulture – mid to late ripening, susceptible to bunch rot
Kerner
• Quite similar to Riesling, lower acid and coarser texture
• Origin – cross Schiava Grossa x Riesling
• Viticulture – consistent yields with higher sugar and acidity

Albariño
• Fresh aromatic variety
• Origin – north-eastern Portugal, Galicia (Spain)
• Viticulture – small bunches, medium sized thick skinned berries. Moderately vigorous. Mid budding, and early to mid ripening.
Cinsaut
- Aromatic reds and roses
- Origin – Southern France
- Viticulture – big bunches and big berries, rather delicate, does well with heat and drought
- Bechtold Vineyard, planted 1886 own rooted

Graciano
- Good color, perfumed variety that retains acidity.
- Origin – old Spanish variety
- Viticulture – low yielding, late ripening. Vigorous and drought resistant
Aglianico
• High quality, tannic, ageworthy red
• Origin – most likely an ancient grape from Southern Italy
• Viticulture – early budding, very late ripening, vigorous with moderate yields

Nero d’Avola
• Valued for color, full body and aging potential
• Origin – Sicily’s most widely planted red variety
• Viticulture – vigorous, mid ripening but likes the heat
Teroldego
• Deeply colored, lively and fruity wines prone to reduction
• Origin – very old variety from Trentino in north-east Italy
• Viticulture – high yields, mid to late ripening

Tannat
• Powerful tannic variety, with good acidity
• Origin – south west France
• Viticulture – mid ripening, vigorous. Big bunches, but small to medium sized berries.
Thank you!

Lodi Winegrape Commission
www.Lodiwine.com
www.Lodigrowers.com