

Lodi Native

**Stuart Spencer**  
**Lodi Winegrape Commission**

# The Lodi Native Concept

Lodi Native™ is a collaborative project by six winegrowers of like mind, living and working in the Lodi American Viticultural Area (AVA) — particularly Lodi's historic Mokelumne River sub-AVA. Their mission: to turn the spotlight on the region's heritage plantings – many of them dating back to the late 1800s – through sensible viticulture and minimalist winemaking practices, beginning with native yeast fermentation and use of no new oak. The focus is on Zinfandel, but on the taste of vineyards rather than varietal character or brand.



# The Lodi Native Mission

- To demonstrate to more sophisticated consumers, media (print and blogosphere) and gatekeepers (such as specialty retailers and sommeliers/restaurateurs) that distinguished, distinctly identifiable vineyards exist in the Lodi AVA, similar to other great wine regions of the world.
- To encourage preservation and appreciation of old vine plantings, as well as Lodi's long tradition of grower custodians, by focusing more attention on vineyard sites, vis-à-vis real and tangible sensory expressions from each bottling.
- To build professional camaraderie, a culture of information sharing and new challenges for Lodi's Zinfandel specialists.

# Commitment

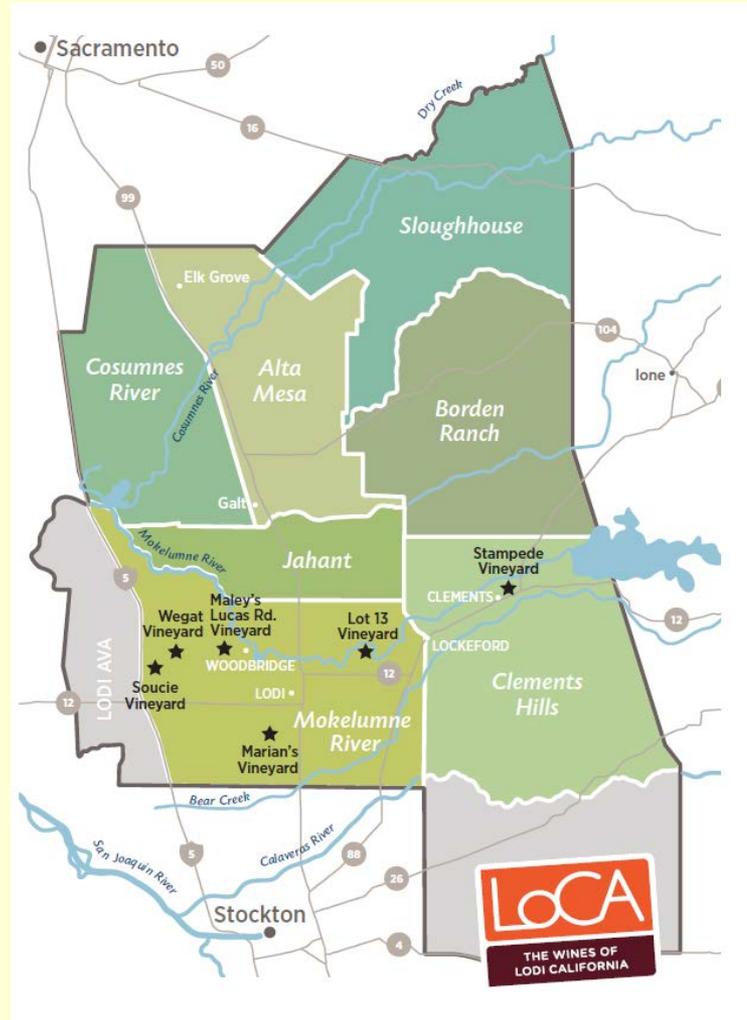
- That anything worth doing should entail fairly strict protocols in order to be meaningful.
- That no protocol should run contrary to the project's primary purpose, which is to highlight terroir, and Lodi's heritage Zinfandel plantings and growers.
- That each participating producer faithfully applies "best efforts," while being willing to sacrifice personal or brand style in order to achieve the project's mission.



# Winemaking Protocols

- 100% Zinfandel bottlings from a single contiguous vineyard (exception: Old vine plantings with long-established field mixes) located within the Lodi AVA.
- Preference for established “old vine” plantings (35 to over 100 years old), with exceptions made for distinctive younger plantings.
- Native yeast (non-inoculated) fermentations only.
- No use of oak chips, dust or similar amendments.
- No acidification or de-acidification.
- No new oak or use of innerstaves in aging process.
- No water addition or de-alcoholizing measures.
- No tannin additions.
- No inoculation for malolactic fermentation.
- No use of Mega-Purple or other concentrate products.
- No filtering or fining.
- No must concentration, Flash Détente or similar extraction measures.
- Proposed cuvées are to be submitted by each producer for sensory evaluation and subsequent approval of entire group.

# 2014 Lodi Native Zinfandels



# Stampede Vineyard

**Grower:** Jeff Perlegos & John Perlegos

**Winemaker:** Ryan Sherman (Fields Family Wines)

**Stampede Vineyard** is a far east side vineyard located in Lodi's Clements Hills AVA; originally planted in the 1920s, with a second planting in the early 1940s, all predominantly own-rooted. Jeff and John Perlegos are the current stewards of these head trained vines; laid out in an unusual diamond pattern on 10 x 10 spacing. In amongst the Zinfandel vines are scattered Mourvedre and Mission plants (small proportions included in Fields Family's Lodi Native bottling). Soil types are Tokay and Kingdon fine sandy loams, which are not generally associated with Clements Hills (hence, the historic scarcity of Zinfandel plantings in this appellation, a lower extension of the Sierra Foothills dominated by rocky clay loams).



# Wegat Vineyard

**Grower:** Todd Maley

**Winemaker:** Chad Joseph (Maley Brothers)

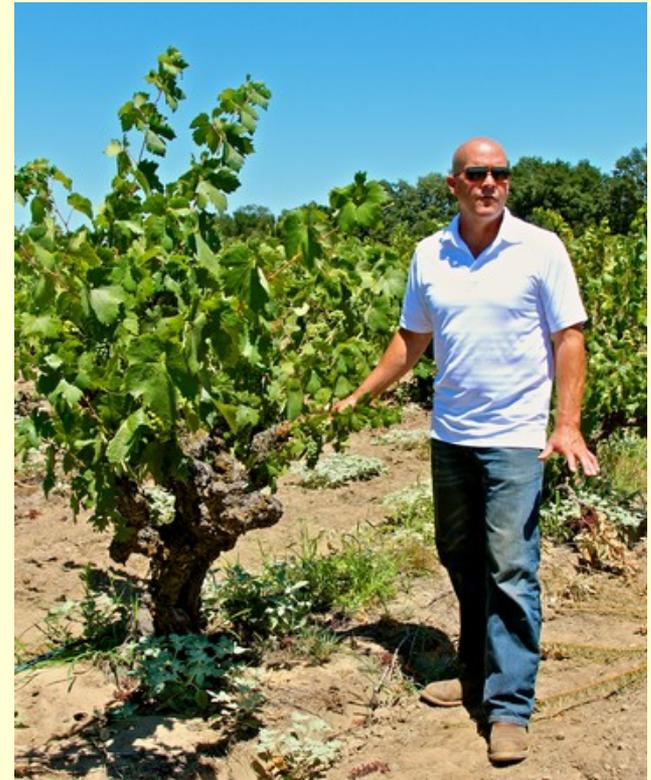
The **Wegat Vineyard** is a 21-acre planting of head trained vines, field budded on St. George rootstock by the Maley family in 1958. It is a quintessential “west side” Lodi vineyard: planted in fine sandy loam, yielding less than 3 tons/acre, from a unique clonal selection characterized by consistently loose clusters — all contributing to the round, lush, boysenberry/blueberry qualities long associated with Wegat



# Lot 13 Vineyard

**Grower & Winemaker:** Michael McCay  
(McCay Cellars)

Planted in 1915, Lot 13 is a McCay family-owned and grown head-trained, own-rooted estate vineyard. The vineyard is situated in a deep, loamy-sand pocket area in a u-shaped bend of the Mokelumne River on Lodi's east side, increasingly becoming known as the "Peninsula" within the "Victor Triangle." Old Vine Zinfandels from this micro-section tend to be sleek, feminine, and perfumed in red fruit and savory, lavender-like spice notes.



# Marian's Vineyard

**Growers:** Jerry Fry & Bruce Fry (Mohr-Fry Ranches)

**Winemaker:** Stuart Spencer (St. Amant Winery)

**Marian's Vineyard** is a revered 8.3-acre own-rooted Mokelumne River AVA growth, located south of the town of Lodi. It was originally planted in 1901 by a branch of the Mettler family on present-day Mohr-Fry Ranch; and today it is farmed by father-and-son Jerry and Bruce Fry. It is named for Marian Mohr Fry Zimmerman, the Fry family matriarch who passed away in 2007 at the age of 94. Marian's deep sandy loam is extremely well drained (in many years, yielding less than 2 tons/acre); but in 2012 the vineyard produced over 30 tons of bold, concentrated fruit – a testament to how well it is farmed today, in accordance with the Lodi Rules for Sustainable Winegrowing. The entirety of Marian's goes to St. Amant Winery, founded by the late Tim Spencer (a Lodi icon).



# Soucie Vineyard

**Grower:** Kevin Soucie

**Winemaker:** Layne Montgomery (m2 Wines)

m2's Lodi Native Zinfandel is sourced from the oldest block of **Soucie Vineyard**; planted in 1916 and farmed by fifth generation Lodi native Kevin Soucie. The vines are own-rooted and head trained, and the soil – an extremely fine silt with the consistency of talcum powder – is a variation of the series found in Lodi's Mokelumne River AVA's far western edge, identified as Devries sandy loam. The site is also the closest to the Sacramento-San Joaquin River Delta's cooling breezes in Lodi, resulting in distinctively lush, pungently earthy, terroir driven styles of Zinfandel.



# Maley's Lucas Road Vineyard

**Grower:** Todd Maley

**Winemaker:** Tim Holdener (Macchia Wines)

Farming in Lodi since the 1860s, the Maley family planted their Lucas Road block in the late 1970s. Located at the center of the Mokelumne River's west side, the head-trained vines are grafted onto Freedom rootstock (*labrusca/riparia/champini/vinifera*). Like similar plantings in this sub-area characterized by deep sandy loam, these matured vines now exude unique qualities of their own like peppercorn spices in violet, often blueberry-like fruit, and round, gentle textures.









**Thank you!**

Lodi Winegrape Commission  
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[www.Lodigrowers.com](http://www.Lodigrowers.com)