



About Lodi Wine Country

- “Lodi Wine Country” is located 100 miles east of San Francisco near the San Joaquin River Delta, south of Sacramento and west of the Sierra Nevadas.
- Lodi is best known for its full-bodied Old Vine Zinfandel wines. In addition to Zinfandel, Lodi leads all other California wine districts in the production of Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Viognier and numerous lesser known, but tasty, Mediterranean and Iberian varieties.
- Lodi has been a major winegrowing region since the 1850’s. Today, the area has 100,000 acres of winegrapes, farmed by over 750 growers. Many of these growers are 5th or 6th generation family farmers tending the very vines planted by their forefathers. This long time commitment to the land gives Lodi Wine Country a distinct authenticity.
- The region enjoys a Mediterranean climate, with warm, dry summers and cool, moist winters. Overall annual rainfall is 17” (42.50 cm). Deep, sandy clay loam soils predominate.
- Lodi’s 75+ boutique wineries specialize in small lot, handmade wines that are garnering major awards at domestic and international wine competitions. Some 50 tasting rooms dot the Lodi landscape, where one is likely to encounter the owner or winemaker behind the tasting bar.
- The region’s annual yield of approximately 600,000 tons of grapes is valued at over \$300 million, and comprises 20% of California’s total winegrape production – more than Napa and Sonoma Counties combined. Most of these grapes are made into popular wines made by familiar names such as Beringer, Delicato, Fetzer, Forest Glen, Gallo, Glen Ellen, Ravenswood, Sutter Home and Woodbridge.
- The “Lodi” appellation (American Viticultural Area) was approved by the federal government in 1986. Subsequently seven sub-AVAs were approved in 2006.
- In 1991 local growers voted to fund the Lodi Winegrape Commission. With its \$1,000,000 annual budget the Commission conducts programs in marketing, grower education and viticulture research. The Commission also conducts the nation’s leading sustainable viticulture program, which reduces the amount of pesticides and herbicides used in winegrape production. The Commission operates the Discover Lodi Wine and Visitor Center, open 7 days a week.



The History of Winegrapes in Lodi

Early Lodi

Early explorers to the area discovered a region teeming with wildlife and lush vegetation. The valley's floor was covered with towering oaks, grasses, and wildflowers. Grapes were always part of the local landscape, growing wild dangling from the trees along the riverbanks. Early trappers called one stream "Wine Creek," due to the bounty of wild vines. That river was later renamed the Calaveras River, and flows through the southern part of the Lodi region.

Prohibition

The enactment of Prohibition in 1919 posed a real threat to Lodi winegrape growers. Although some wineries did close, and some farmers prematurely tore out their vines, it turned out that Prohibition became a very prosperous time for Lodi growers. The business simply changed from making wine to shipping fresh grapes. Since home winemaking was allowed under the Volstead Act, the demand for winegrapes actually increased during Prohibition. Thousands of railcars left Lodi each harvest full of Zinfandel, Tokay, Alicante, and many other winegrapes.

The repeal of Prohibition in 1933 signaled the rebirth of the Lodi wine industry. Some new co-operatives were formed, many new wineries were built, and Lodi wines were once again, finding their way across the country.

The Varietal Wine Boom

Throughout the 40's and 50's Lodi prospered with their dessert wines and Zinfandels, but then in the 1960's consumer tastes began to change. They began to prefer table wines, and then later, quality varietal wines. Lodi growers began focusing on producing quality varietal winegrapes for the blossoming table wine market.

The transition, which began in the late 60's and climaxed in the mid 90's, saw thousands of acres of grapes converted into premium varietal winegrapes. Buoyed by the reported health benefits of moderate wine consumption and a strong U.S. economy, wineries throughout the state turned to Lodi to supply the growing demand for quality wine grapes.

The Lodi Appellation

The area's transition to premium wines got a credibility boost when the Lodi Appellation (American Viticulture Area) was approved by the federal government in 1986. Wineries were now able to label their wines with Lodi listed as the grapes' origin. Lodi was no longer the wine industry's best-kept secret as awareness slowly began to build for the distinctive quality of Lodi wines. At first only a handful of small local vintners produced a



"Lodi" designated wine, but as the quality and the reputation spread, wineries across the state proudly proclaimed "Lodi" on their wine label.

Today & The Future

Today, Lodi is home to over 75 wineries, hundreds of "Lodi" labeled wines, and 100,000 acres of premium winegrapes. Its growers and vintners combine the best of tradition with the most modern advances of science and technology. Lodi leads the industry in sustainable viticulture practices, preserving the land for generations to come. It is a region where a new generation of growers is rediscovering its rich heritage, and setting out to produce world-class wines that rival the best that California has to offer.

Leading Varietals

Lodi is predominantly a red wine producer with approximately 66% of the acreage dedicated to red varieties. It has long been the bedrock of the California's wine business, supplying the fruit in many of the state's most popular premium varietal wines. Zinfandel, Cabernet Sauvignon, Merlot and Chardonnay account for the lion's share of the acreage; however with over 60 varieties in commercial production, Lodi offers a vast portfolio of exciting wines.

Zinfandel

Lodi is the self-proclaimed Zinfandel Capitol of the World, producing over 40 percent of California's premium Zinfandel. Many of the regions most distinctive wines come from thousands of acres of "old vines" - some dating back to the 1880's. Styles range from medium to full-bodied with intense red and black fruit flavors of cherries, raspberries, and blackberries.

Cabernet Sauvignon

The surge in red wine consumption throughout the 1990's led to expansive plantings of Cabernet Sauvignon, particularly along the eastern edge of the Lodi appellation. These relatively new vineyards have reached maturity producing intense, well structured reds with cassis, plum, and black currant flavors. Round, silky tannins highlight Lodi Cabernet producing approachable, crowd-pleasing wines.

Chardonnay

Chardonnay is extensively planted along the western, cooler side of the Lodi appellation. These wines can be very diverse, ranging from refreshing green apple and citrus flavors to those with riper, more tropical fruit characteristics.



Viognier

Although relatively insignificant in total acreage, Viognier appears to be ideally suited for the Lodi appellation, and is quickly garnering national acclaim for its delicious wines. Redolent of aromatic flowers, stone fruits, and honeysuckle, Lodi Viognier is typically stainless steel fermented to retain the vibrant fruit flavors and still maintain a creamy refreshing texture.

Syrah

A relative newcomer, Lodi Syrah has quickly become a more prominent and promising variety for the region. This Syrah is typically more full-bodied, showcasing a broad spectrum of ripe fruit flavors from blueberries to black cherries.

Petite Sirah

Petite Sirah is historically a blending variety noted for producing intensely dark tannic wines. Although a part of the local landscape for over a hundred years, varietal Petite Sirah has seen a recent rise in popularity. Local vintners have learned to tame its more rustic qualities to produce vibrant fruit-driven wines with rich, spicy blueberry flavors.

Mediterranean

Ambitious young winemakers have begun to explore the broad range of varieties originating in similar warm-climate regions of the Mediterranean. Spanish, Italian, Southern France, and even Portuguese varieties are seeing growing interest and are producing some of the regions most exciting and expressive wines. Look for Albarino, Verdelho, Vermentino and Tempranillo for palate pleasing flavors that just might be tomorrows "big hit."

Lodi Climate and Soils

A Climate for Quality

Lodi Wine Country is defined and influenced by its proximity to the Pacific Ocean and San Francisco Bay. Situated directly east of San Francisco, at the edge of the Sacramento River Delta, Lodi takes advantage of the coastal gap as the northern and southern coastal ranges meet at the San Francisco Bay. As temperatures rise in the central valley, cool maritime breezes are pulled directly across the Lodi region creating a distinctive climate that has allowed premium winegrapes to flourish for over a century.

Boasting a classic Mediterranean climate, Lodi has warm, dry summers and cool, moist winters, with an average annual rainfall of 17". The warm summer days allow Lodi grapes to develop full ripe fruit flavors while the distinctive breezes maintain the natural acidity for structure and complexity in the finished wines.



Soil from the Sierras

Lodi is a diverse wine-producing region formed millions of years ago through geological events and alluvial waters. Two major rivers that originate in the Sierra Nevada feed Lodi - the Mokelumne and the Cosumnes. These rivers have brought soils rich in minerals that lend distinctive flavors to the wines of Lodi. A few of the more dominant soils are described below:

Tokay Fine Sandy Loam

The Tokay Fine Sandy Loam is the home to the majority of Lodi's fifty to one hundred year old Zinfandel vines. The well-drained sandy soil allows the vines to slowly draw the water down over the course of the season producing very uniform and balanced growth. The grapevine root pest phyloxera does very poorly in this sandy soil, sparing many of the old own-rooted Zinfandel vines. This soil also sits directly in the path of the cool coastal breeze influence, which imparts excellent color and intense fruit flavors in the finished wines.

Tuscan Stony Loam

This well-drained soil is found in the rolling hills on the eastern side of the Lodi Wine Region. Full of pebbles and cobbles, fertility and available water capacity are very low, allowing the winegrower to precisely administer irrigation to the vines at the stage that most benefit wine quality. The vines can be stressed for water late in the spring and early in the summer intensifying the flavor and color of the fruit. Cover crops are commonly grown between the vines to prevent erosion.

San Joaquin Loam

This moderately well drained soil has a solid clay, rocklike layer. The available water-holding capacity is low, and roots must find their way through the cracks in the clay layer. The naturally low to moderate fertility controls vigor and keeps the vines small producing grapes with excellent concentration of flavors. The tendency of the soil to dry out by early summer controls the vines through the latter part of the growing season.

Archerdale Clay Loam

This deep, well-drained, rich soil has a high available water-holding capacity. The natural fertility of this soil lends it very well to sustainable farming practices. Very little water or fertilizer is required to maintain healthy vines in this soil. Cover crops are frequently planted to balance the vines and provide habitat for native species.

To learn more about "Lodi Wine Country" please visit www.lodiwine.com and www.lodirules.com.