

Draconis

LODI ZINFANDELS

Have you ever had a Zinfandel with no residual sugar? The Draconis Zins are ultimately and completely dry which allows the true deep flavors from the fruit to be expressed. There are two Zinfandels; one aged in French oak, the other aged in American oak - both are from the exact same lot of wine. Almost everyone can tell a difference; the fun of this is truly an experiment - can you taste it too?

LODI PETITE SIRAH

Like all my wines, the Petite Sirah is made with 100% pure Lodi fruit. Created in a Classic French style, the wine is inky, teeth staining, and super dry. It is simply a wine designed to accent food; something I personally believe has been lost - although you can easily enjoy this stand alone.

My Draconis wines are only available through the winery website or through an email to me. All wine is completely hand-made and gravity fed. Whole cluster fruit is sorted off the vine. Draconis wine is not filtered, racked, or fined .. they are truly reductionist in nature.

LODI SYRAHS

The Syrahs are only different by the fermentation speed and temperature. This simple change in the process created two wines that are from the same fruit but taste entirely different. Hot and Fast / Low and Slow - the mantra of the 'Modern' and the 'Traditional' styles ...

I am austere about this. No tasting notes are provided. Use the cellartracker link below to see what people say ...



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<http://www.cellartracker.com/list.asp?Table=List&iUserOverride=0&Producer=Draconis+Vineyards>