**Welcome to Lodi Wine Country**

Located between the San Francisco Bay and the Sierra Nevada Mountains lies Lodi Wine Country, a region quickly emerging as one of California’s most exciting wine destinations. Over the past decade 4th- and 5th-generation winegrowers dedicated to the soils and vines have brought creative winemaking and cutting-edge technology to the region, catapulting Lodi into the spotlight.

**CLIMATE**

The Lodi Appellation has a classic Mediterranean climate featuring warm days and cool evenings.  Situated 100 miles directly east of the San Francisco Bay at the edge of the San Joaquin/Sacramento River Delta, cool “delta breezes” provide the region with a reliable, natural air conditioning throughout the growing season. This perfect climate allows Lodi winegrowers to consistently craft a diverse set of delicious full-flavored varietal wines that display a refreshing natural acidity.

Lodi receives the majority of its 17” annual rainfall during the winter months. This relatively dry growing season reduces pest and disease problems, and provides winegrowers with precise control over vine growth through careful irrigation management. This unique combination allows Lodi grapes to reach physiological ripeness with minimal impact upon the land.

**SOILS**

Lodi’s diverse soils were formed thousands of years ago through geological events and alluvial waters.  Two major rivers originating in the Sierra Nevada mountain range feed the Lodi appellation – the Mokelumne and Cosumnes. These rivers have brought soils rich in granitic-based minerals that lend complex flavors to the wines of Lodi.

Historically, Lodi vineyards were developed in the fine sandy soils surrounding the community of Lodi. It’s here along the banks of the Mokelumne River where the majority of Lodi’s century-old own-rooted Zinfandel vineyards lie. This area is noted for producing uniform and balanced vineyards that deliver fruit-driven wines with a rich silky texture.

Recent expansion has driven vineyards into previously undeveloped portions of the appellation.  Much of this growth has been in the rolling hills along the eastern edge of the appellation where a diverse range of older, lower fertility soils are found; these ideal winegrowing soils range from heavier clay-based soils in the south to well-drained stony soils in the north.  This region is noted for producing well-structured reds with rich mouth feel, and lively refreshing whites.

**Diverse Varietals from Around the World**

Lodi is predominately a red winegrowing region, with approximately two-thirds of the acreage dedicated to red varieties.  Lodi is home to all of California’s leading varieties, and has long been the leading producer and California’s best kept secret for Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc and Zinfandel.  However, with over 100 varieties now in production, Lodi offers a vast portfolio of diverse and interesting wines.