

# The End of Nowhere

## 2022 What Ever Happened?

### The Vineyard

The What Ever Happened is a blend of grapes from two organically farmed vineyards in Lodi, California: Hartwick Vineyard and The Stubborn Scotsman. Both sites boast alluvial soils and a warm climate ideal for aromatic varieties.

### Tasting Note

Our second rendition of the What Ever Happened, this Zinfandel and Orange Muscat co-ferment is a juicy, aromatic light-bodied red that reminds us “cold red wine” is be a fantastic thing. This blend combines roughly 30% Orange Muscat with 70% Zinfandel to create a wine with aromas of ripe blood orange and plum with juicy wild berry flavors and snappy, refreshing acidity. It’s a perfect chilled red for classic BBQ dishes like ribs and burgers.

### Fast Facts

Grape Variety: 70% Zinfandel, 30% Orange Muscat

Appellation: Lodi, California

Farming method: organic

Aging: 10 months in neutral French oak

ABV: 11.3%

Winemaking: After harvest, the grapes were crushed and fermented together to allow the varieties to harmonize. The wine was bottled without fining or filtration..

