

2013 Sin Zin 375ml

This vintage marks 36 years of Sin Zin at Alexander Valley Vineyards. .

Sin Zin is an elegant style of Zinfandel, due to our growing region and winemaking style. We harvest grapes from throughout the Alexander Valley - including the valley floor, hillsides and benchlands looking for a balance of ripeness and acidity in each lot. This balance explains Sin Zin's restaurant popularity; it is always a food friendly style of Zinfandel.

The 2013 growing season was almost identical to 2012. The year began with another dry winter and spring, then throughout the summer we experienced a warm growing season with abundant sunshine and moderate temperatures. Our grapes ripened evenly and maturation proceeded at a fairly quick pace. While news of the lack of rain dominated conversations, there was an upside to the drought; the grapes had more concentrated flavors than in 2012.

The 2013 is 99% Zinfandel along with a touch of Petite Sirah for inky dark color. There are aromas of black cherry, spice, black pepper, plum, oak, vanilla and blueberry jam. This chewy, well balanced Zinfandel has spicy flavors of bright cherry, raspberry, plum and black cherry. There is nice acidity and length to the finish.

Food Pairing: Zinfandel is versatile, it works as well with casual foods - pepperoni pizza, burgers, pulled pork, ribs, as well as roasted poultry, lamb or grilled meats. We suggest a grilled pork skewer with a spicy dipping sauce.

Accolades: 2013: 95 points, Gold Medal & Best of Class of Region - California State Fair
 2013: 90 points - Natalie Maclean
 2013: Gold Medal & Best in Glass - Veritage Miami
 2013: Gold Medal & Best Zinfandel - Lone Star International Wine Competition
 2013: Gold Medal - Tasters Guild International Wine Competition
 2013: 88 points & Top Value - Wine Spectator



Profile • Jammy and spicy • The original California classic since 1978

About Alexander Valley Vineyards:

Everyone is always curious about the origin of Sin Zin's label. Leafing through an old art history book, Katie Wetzel Murphy came upon a captivating illustration, a German etching, drawn by Moritz von Schwind around 1843. The image was titled: Des Knabben Wunderhorn, meaning "The Horn of Plenty". Katie thought the image looked perfect for a wine label, and its bacchanalian character inspired her to name our rich and robust wine Sin Zin. The first vintage debuted in 1978 and was given to friends and family. The label has been updated four times since that first vintage.

Technical Data:

Grapes: 99% Zinfandel, 1% Petite Sirah

Harvest Dates: September 11 - October 19, 2013

Barrel regimen: Aged for 10 months in American oak

Alcohol: 14.7% **TA:** 6.3 g/L **pH:** 3.74

UPC: 0-85798-07871-4 375ml - stelvin - 12 bottle case
 0-85798-07872-1 750ml
 0-85798-07973-5 1.5L paper label

