

ALEXANDER VALLEY VINEYARDS

2015 Sin Zin

This vintage marks 38 years of Sin Zin at Alexander Valley Vineyards. Our first vintage in 1978 was given out to family and friends, quickly attaining cult status among those lucky enough to receive a few bottles. Everyone loved the spicy flavors, memorable name and risqué label. The wine was so popular, that in 1980 we offered a few cases for sale and Sin Zin quickly became a cult classic.

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 to showcase our valley. This balance explains Sin Zin's restaurant popularity; it is always a food friendly style of Zinfandel.

The western drought continued in 2015 and was once again the topic of much discussion. A cool spring, rain at bloom and a hot July along with the continued effects from the lack of rain contributed to lower yields. The Alexander Valley's warm days and cool nights assure a remarkable balance of ripeness and acidity in the grapes. This climate, along with the effects of the drought resulted in grapes with terrific concentration and superb fruit flavors at harvest.

After fermentation the wine was aged for fourteen months in American oak barrels to add depth, complexity and texture. There is a spicy, earthy nose and the aromas of dark fruits, raspberry and vanilla hint at the luscious fruit in this dark purple, red-hued wine. There is great up front fruit with big flavors of black cherry, plum, chocolate and black pepper. This is a rich Zinfandel with good balance, chewy texture, nice acidity and a long, spicy finish.

Food Pairing: Grilled meats, roasted poultry, stews, Italian dishes and hard cheeses.

Accolades: 2015: 95 points & Gold Medal - *California State Fair*
2015: 91 points - *Wine & Spirits Magazine*
2015: 90 points & Gold Medal - *San Francisco International Wine Competition*
2015: 89 points - *Wine Advocate*

Profile: • Dark fruits, brown sugar and warm spices
• Great up front fruit, good balance

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: 100% Zinfandel
Appellation: Alexander Valley
Harvest: August 19 - September 12, 2015
Closure: Cork **Case:** 12 bottles
Alcohol: 14.7% **pH:** 3.74 **TA:** 6.5g/L
UPC: 0-85798-07872-1 **Size:** 750ml
First Vintage: 1978



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