

2021 Sin Zin - 750ml

Appellation: Blend: **Harvest Date: Alcohol: 14.5%** Cases: 5,301

Sonoma County Zinfandel 100% 9/4 - 9/18/21 **pH:** 3.54 UPC: 085798 07872-1

SRP: \$24 **TA:** 6.3 g/L Cave Aged: First Vintage:

RS: 0.88 g/L 1978 16 months American oak barrels

In 1978 Hank Wetzel produced our first vintage of Sin Zin and wine drinkers fell in love with the elegant, balanced flavors of Zinfandel from Alexander Valley Vineyards. Decades later Sin Zin is still charming fans. Our 44th vintage continues that tradition.

2021 was almost a perfect growing season, though it began with a cold start, and lack of rain. The weather warmed up, but the drought continued. This was followed by weeks of steady daytime heat and cool evenings. The berries ripened evenly, however yields were a bit lighter than in prior vintages due to the lack of rainfall. Each lot was destemmed, fermented separately and then aged for 16 months in American oak barrels.

This vintage shows great color, enticing aromas and big flavors. In the glass there are loads of spicy, fruity aromas of dark fruits- black cherry and boysenberry, dark chocolate, black pepper, oak and a hint of vanilla.

Sin Zin is a widely recognized California classic. This aromatic wine has a solid core of red and black fruits with rich spicy flavors of blueberry, black cherry, topped with black pepper and chocolate. This is a rich, layered vintage with great balance and a long finish.

Label History:

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 Boy's Magic Horn". 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.

Profile:

Dark fruits & spicy pepper. Smooth & lush.

Pairing Suggestions:

This is one of the most versatile food wines we produce, try it with antipasto platters, hard cheeses, pizza, grilled meats, roasted poultry or Italian cuisine.

Accolades:

2021: 96 points & Five Stars - Beverage Dynamics

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