

Our family creates wines of distinction for everyone.



2022 Sin Zin - 750ml

Appellation: Sonoma County	Blend: Zinfandel 87% Petit Sirah 9% Sangiovese 4%	Harvest Date: 9/10 - 9/17/22	Alcohol: 14.8% pH: 3.61 TA: 6.7 g/L RS: 0.65 g/L	Cases: 3,100 UPC: 085798 07872-1 SRP: \$24
First Vintage: 1978		Cave Aged: 18 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. Forty-five vintages later, Sin Zin is still charming fans.

2022 kicked off with a lack of rain from the ongoing drought, followed by a warm spring, and early summer. Relatively mild summer temperatures allowed the grapes to mature evenly. Harvest began quickly on September 10th and yields were a bit lighter than in prior vintages. Each lot was de-stemmed, fermented separately and then aged for 18 months in American oak barrels. Winemaker Kevin Hall blended in a bit of deeply colored Petite Sirah with blackberry notes, as well as Sangiovese with bright raspberry flavors.

The 2022 is a dark purple wine with enticing aromas of spicy, fruity dark berries- black cherry and boysenberry, dark chocolate, black pepper, oak and a hint of vanilla. While this is a big wine, it is a beautifully balanced Zin with filled with spicy flavors of red and black fruits, blueberry, black cherry and chocolate. Sin Zin's label has always gotten attention but it is the flavors that keep everyone coming back for more!

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:

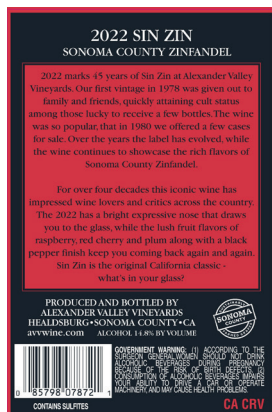
Rich, jammy & spicy dark fruits.

Pairing Suggestions:

Easily pairs with a wide variety of dishes – enjoy with Italian, BBQ, grilled meats, poultry and roasted vegetables.

Accolades:

- 2020: 91 points** - James Suckling
- 2019: 90 points** - James Suckling
- 2018: 93 points & Gold Medal** - Los Angeles Invitational Wine Challenge
- 2017: Gold Medal** - San Antonio Stock Show & Rodeo Intl Wine Competition
- 2016: 91 points** - Wine & Spirits



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