

2023 Sin Zin - 750ml

Appellation: Blend: Harvest Date: Alcohol: 14.8% Cases: 6,500

First Vintage: Cave Aged: TA: 6.9 g/L

RS: 0.93 g/L

1978 14 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-six vintages later, Sin Zin is still charming fans.

2023 began with heavy winter rainfall that delivered much needed moisture to the vines, followed by a long, cool growing season. Our Sin Zin harvest occurred about three weeks later than last year, but the long hang time allowed for the development of complexity. At harvest, the quality of the fruit was excellent with balanced acidity and intense flavors.

Each lot was de-stemmed, fermented separately and then aged for 18 months in American oak barrels.

The 2023 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 is attention getting, but it is the lush, balanced fruit flavors that keep everyone coming back for more!

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.

Prior 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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