

2014 Sin Zin 750ml & 1.5L

This vintage marks 37 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 unprecedented drought in California was national news and everyone seemed to talk about our weather with dire predictions for much of the year. A mild winter and spring caused early bud break, but the overall length of the growing season was similar to past years. The lack of rain did not impact our fruit due to moderated temperatures throughout the growing season and the grapes had terrific concentration and superb fruit flavors. Harvest started 17 days earlier than in 2013 and the grapes had terrific concentration and superb fruit flavors.

The 2014 is a richer style with good balance, chewy texture, and nice acidity. There are aromas of dusty cherry, black pepper, plum, oak, and vanilla. This chewy, well balanced Zinfandel has spicy flavors of black cherry, plum and black pepper.

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: 2014: 93 points & Gold Medal - *Sommelier Challenge*
2014: 93 points & Gold Medal - *Winemakers Challenge*
2014: 90 points - *Wine Enthusiast*
2014: 88 points - *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: 100% Zinfandel

Harvest Dates: August 25 - September 19, 2014

Barrel regimen: Aged for 10 months in American oak

Alcohol: 14.7% **TA:** 6.5 g/L **pH:** 3.67

UPC: 0-85798-07872-1 750ml
0-85798-07973-5 1.5L paper label

