



2008 Sin Zin

The 2008 Sin Zin marks the 31st release of this wine, which is why we've nicknamed it "Original Zin." Indeed, Alexander Valley Vineyards started the trend in the mid-70s long before most producers thought of bestowing unique names on their wines.

What's always been different about Sin Zin, however, is that it's never been a novelty wine. Over the years, the elegant, rich flavor of this Alexander Valley Zinfandel has landed it on the wine lists of many restaurants and earned Sin Zin honors at dozens of wine competitions.

The 2008 edition was the product of one of the smallest harvests in recent memory. While we had less fruit to work with, what we got was very concentrated. One issue with Zinfandel is that the varietal is prone to raisining, which can lead to a ripe, alcoholic wine. By picking the fruit early in 2008, we were fortunate to dodge a heat wave in September and thus avoid that problem.

The result is a dark Zin with heady aromas of black cherry, eucalyptus, cocoa and mint and flavors of black cherry, plum, vanilla and black pepper. A bit of Syrah in the blend adds roundness and length to the wine.

Food Pairing: Sin Zin's ability to pair with so many different foods may be a reason it remains one of the most popular Zins ordered in America's restaurants. It is a perfect match for roasted poultry, Italian cuisine, grilled meats and chocolate desserts. For a decadent, sinful treat try it with with a trio of truffles - raspberry, strawberry and bittersweet with a hint of sea salt.



Profile • Big flavors of black cherry, plum and black pepper

- 31st release of Sin Zin

Awards: Gold Medal - 2011 San Francisco Chronicle Wine Competition
Gold Medal - 2010 Sonoma Harvest Fair
93 Points: **A great hedonistic, seamlessly balanced Zin...** BTI
Top Red Wine - Boston Wine Expo 2011

About Alexander Valley Vineyards: Solar Powered

With an eye toward sustainability and reducing energy consumption, Alexander Valley Vineyards installed solar panels on the roof of the winery in late 2005. The project took about two years, but AVV proprietor Hank Wetzel says it was a good investment. The solar panels now supply power for a number of vital functions at the winery including refrigeration equipment, pumps and the bottling line.

Technical Data:

Grapes: 98% Zinfandel, 2% Syrah

Harvest Dates: August 28 — September 6, 2008

Barrel regimen: Aged for 10 months in American and Hungarian oak, 20% new

Alcohol: 14.4% TA: 6.9 g/L pH: 3.86

UPC: 0-85798 07872-1

SRP: \$20

Healdsburg – Sonoma County - California

avvwine.com

