



2008 Temptation Zin

We all know temptation can come in many guises and it's fitting that the newest release of Temptation Zinfandel is showing a new face. The fifth vintage of Temptation bears a new label, similar in style to its two siblings, Sin Zin and Redemption.

A lot about Temptation, however, remains unchanged. The 2008 is crafted in a relaxed style, the kind of wine you want to pour for yourself on a Tuesday or Wednesday night and maybe enjoy with a pizza from your favorite take-out place. Actually Temptation is a featured wine on the list of a few of our favorite family pizza places around the country.

The 2008 Temptation is a blend of fruit from Dry Creek (46%), Alexander Valley (23%) and Solano (31%). It's a juicy Zin, delivering flavors of black cherries, boysenberries and plums. While some modestly priced wines are one-dimensional, that is hardly the case here. Temptation offers some rounded flavors in the middle and zippy acidity on the back end.

Food Pairing: Take a sip of Temptation and you're likely to crave a pulled pork sandwich, which of course, would be a great match. It's also perfect with a juicy cheeseburger or with a hearty plate of pasta liberally covered with your favorite red sauce.

Awards: Gold Medal - 2011 San Francisco Chronicle Wine Competition
Best Buy - Wine & Spirits Magazine

Profile • An easy drinking, casual and laid back Zin
• The 2008 features a new label

About Alexander Valley Vineyards: Zinfandel

The Alexander Valley may be best known for growing great Cabernet Sauvignon and Chardonnay, but among growers, Zinfandel is one of the favorites. The grape many consider America's own, has an almost chameleon-like quality about it. It can produce elegant, age-worthy wines with the qualities of the finest clarets or big, raisiny wines that taste almost like a Tawny Port. While the grape is produced in many areas of California, Sonoma remains the second largest region for growing Zinfandel.



Technical Data:

Grapes: 95% Zinfandel, 5% Syrah

Harvest Dates: August 28 — September 20, 2008

Barrel regimen: Aged for 10 months in American oak, 25% new

Alcohol: 14.5% Closure: Stelvin