

2020 Sin Zin375mlAppellation:
Sonoma CountyBlend:
Zinfandel 95%
Petit Sirah 5%Harvest Date:
8/31 - 9/10/20First Vintage:
19782000 Cave Aged:
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. Four decades later Sin Zin is still charming fans. Our 43rd vintage continues that tradition and to celebrate the richness of this wine, we've updated the label to full color.

The 2020 growing season enjoyed near-perfect growing conditions. The year began with unseasonably warm temperatures, and lower than normal rainfall. This was followed by weeks of steady daytime heat and cool evenings, allowing the grapes to ripen evenly. At harvest, the quality of the fruit was excellent with high acidity and intense flavors. Each lot was de-stemmed, fermented separately and then aged for 14 months in American oak barrels.

This vintage shows great color, enticing aromas and big flavors. In the glass there are loads of spicy, fruity aromas of dark fruits, blackberry, black cherry, black pepper, oak and a hint of vanilla.

Sin Zin is a widely recognized California classic. This aromatic wine has a solid core of dark fruit with rich spicy flavors of black cherry and blackberry, topped with black pepper. Sin Zin is a luscious layered wine with great balance and a nice smooth finish.

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.



2020 SONOMA COUNTY

INFANDE

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.

Accolades:

2020: 97 points & Double Gold Medal - Press Democrat North Coast Wine Challenge
2020: 91 points - James Suckling
2020: 91 points - California State Fair

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UPC: 0-85798 07871-4

SRP: \$14

Closure: Stelvin

Case: 12 bottles

Alcohol: 14.5%

pH: 3.47

TA: 7.0 g/L

RS: 0.45 g/L