

Zombie Zin Zinfandel

Be careful if you go out at night. The Zombie Zin is designed to be consumed in hiding with the only friends you have left ... post-apocalypse. The grapes for the Zombie Zin are sourced throughout California, mostly from the dry, hot sandy soils of the Delta region and the Central Valley. The final blend benefitted from some inky Syrah grapes that came from the Napa Valley. The wine was fermented in Stainless Steel and aged for about a half a year in American oak. The Zombie Zinfandel is very dark in color, almost a black-purple. The aromas are of ripe, dense black fruits and a hint of dried herbs. The flavors are complex and rich, sporting succulent blackberries, powdered cinnamon, cola and cherry jam. It ends with just a hint of black pepper in the long finish.

Food Pairings: Bloody BBQ meats, sinister soups with eye of newt, bubbly caldron of fleshy stew.

