

*H. Mynors*

OLD VINE CUVEÉ

ZINFANDEL

SONOMA · AMADOR · LODI

*"As my 9th Great Grandfather, H. Mynors, encouraged the family to venture to America in the early 1600's, Vinefera grapevines, those used for wine production, were first being introduced to the new world and planted in California. I am very grateful for both migrations." – Sean Minor*

Until recently, Zinfandel was California's "mystery grape" because its origins were unknown. DNA fingerprinting has confirmed Italy's Primitivo and Crljenak Kastelanski, an ancient Croatian variety, are genetically identical to Zinfandel grapes with slight differences in vine vigor and cluster.

Differences in cultivation, terroir and winemaking combine to give Zinfandel its own particular flavor profile with a truly American name, history and style.

Zinfandel was introduced to California during the Gold Rush between 1852 and 1857 and became widely planted because it thrived so well in the state's warm climate and soil. Today, Zinfandel is the third-leading winegrape variety in California.

By the middle of the 19th century Zinfandel was established in northern California and prized for its productivity. It was the most planted dark-skinned grape variety of the West Coast until usurped by the more glamorous and, significantly, more obviously French, Cabernet Sauvignon in the second half of the 20th century.

Popular descriptors for red Zinfandel include blackberry, raspberry, boysenberry, cherry, as well as black pepper, cloves, anise and herbs.

A younger generation is curious about red wines other than Cabernet and Pinot Noir. Of course, they're looking all over the world, but Zinfandel is right in their back yard, an American classic.

Sommeliers always have a soft spot for varieties that make good wine, but aren't necessarily appreciated. Zinfandel has just the right balance of geeky and accessible.

Zin is a marvelous matchup for grilled meats, but also for the wide range of spicy ethnic fare that's so popular today. Mexican, Vietnamese, Cambodian, Indian, Ethiopian, Cuban—if its beef or chicken, grilled and spicy, Zin will love it.

Zinfandel prices have remained fair. The variety hasn't exploded in cost, like Pinot Noir and Cabernet Sauvignon.

Zinfandel is deliciously fruity, which people like, and it's full-bodied. But the tannins are smooth and supple, not hard, like Cabernet's.

There's a Zin for every palate. There are high-alcohol Zins that are blood-warming and heady, if that's what you want. There are Zins below 14% for the lower-alcohol crowd. And everything in between.

Winemakers have gotten very good at making more balanced Zins than in the past. A big part of that is more sophisticated sorting of berries. Zinfandel is cleaner than ever.

Zin just sort of has something special going for it. Everybody's heard about it and knows the name; it has good vibes. People don't have negative associations with it; they're willing to try it, especially on a personal recommendation.



