

zinfandel

VARIETAL CHARACTERISTICS



FRUIT CHARACTER

cool climate: raspberry, red berry

warm climate: blackberry, anise, pepper

further ripening produces “jammy” flavors

SPICE CHARACTERISTICS

licorice, baking spice (from oak)

PLANT CHARACTER

- bunches prone to uneven ripeness
- high sugar content of the grape often produces high alcohol wines
- vine produces fruit well into old age
- prefers a warm but not hot climate

z i n
& CHOCOLATE

SCREWTOP WINE CLUB FEBRUARY 2019

UPCOMING PICKUP PARTIES

FEBRUARY - ZINFANDEL

SUNDAY 3RD 12-2PM*
 SUPER BOWL HOURS, BAR CLOSING AT 4
 TUESDAY 5TH 6-8PM

MARCH – WOMEN WINEMAKERS

SUNDAY 3RD 4-6PM
 TUESDAY 5TH 6-8PM

CHOCOLATE PAIRING:

A creamy, dark chocolate ganache using cacao beans from the Dominican Republic is combined with 2016 Rubus Old Vines Zinfandel. The filling is rich and fruity.

About Artisan Confections

Jason Andelman, a Culinary Institute of America (CIA) graduate and professional pastry chef, opened Artisan Confections in Arlington, VA in 2006. More than ten years later and now with a second retail location at the Mosaic District in Fairfax, VA, Artisan Confections continues to provide its Washington, DC-area neighbors and online customers with the finest handcrafted bonbons and chocolates.

Artisan Confections is a small, independent business. All of our confections are made by hand in small batches and our chocolatiers use fresh ingredients like real cream and premium Valrhona chocolate in all our products.



Traditional Club #1:
2017 Oak Farm Zinfandel

LODI, CALIFORNIA

Bold in color this Lodi Zinfandel has aromas of earthy eucalyptus and cedar. It has an elegant mouthfeel with flavors of dark fruit ending with a bright, rich, and structured finish.

RETAIL \$24.99

Lodi is often described as the “Zinfandel Capital of the World” as it produces an estimated forty percent of California’s premium Zinfandel.



Traditional Club #2:
2016 Chronic Cellars “Purple Paradise”

78% ZIN, 9% PETITE SIRAH,
 7% SYRAH, 6% GRENACHE
PASO ROBLES, CALIFORNIA

This Zinfandel-dominated blend tumbles out on the tongue with dark cherries, fresh, ripe strawberries, a double dip of chocolate and vanilla, and the cool grip of leather.

RETAIL \$19.99



Club Red #1:
2015 San Marzano “ANNIVERSARIO 62”

Primitivo
MANDURIA, ITALY

Very intense and elegant ruby red color; broad and complex fruity fragrance with hints of plum, cherry jam and tobacco, slightly spicy; a full-bodied wine, smooth and rich in tannins, with a finish that offers notes of cocoa, coffee and vanilla.

RETAIL \$39.99

Zinfandel & Primitivo are extremely genetically similar. Modern DNA fingerprinting has shown that both originated as clones of a rare Croatian grape called Crljenak.



Club Red #2:
2015 Andis Grandpere Vineyard Old Vine Zinfandel

Amador County, California

Juicy with great acidity and hints of blueberry and smoke, it’s all the things one wants from an old vine Zinfandel without being over the top.

RETAIL \$39.99

Planted in 1869, the Original Grandpere Vineyard is one of the truly iconic California vineyards and the oldest documented Zinfandel vineyard in America, still in production with less than 2 tons per acre.