



# Sinfonia

2024 CRESCE NDO

## winemaker notes

Our Sinfonia 2024 Crescendo is a fruit-forward red blend. We decided to blend the colorful and flavorful Petit Verdot with the powerful Zinfandel. As a result, Crescendo features plenty of dark, fresh and pleasant fruit. This voluptuous red wine has expressive plum, blackberry, blueberry and acai berry aromas in the attack. The second nose is earthy with floral notes of violet and lavender. The blend is sweet with a fairly strong tannic body. Crescendo culminates with some smoky, meaty and bold dark chocolate notes in the finish.

**Appellation:** Lodi, California

**Varietals:** 55% Petit Verdot | 45% Zinfandel

**Alc:** 14%

**Released:** January 2026



## profile

### *About the Brand*

Sinfonia will enchant you with a symphony of stately notes, dancing together in perfect harmony and classic beauty.

**Nose:** Plum | Blackberry | Blueberry | Acai berry | Earthy | Violet | Lavender

**Mouth:** Sweet | Tannic | Medium body | Smoky | Meaty | Dark chocolate



**Serve:** Cold

**Aging:** 3 - 4 years

**Pairs well with:** Flatbread pizza | Meatloaf | Lasagna | Roasted root vegetables | Chocolate desserts | Gorgonzola | Goat cheese | Brie

**Similar to:** Cookie Cellars Biscotti and Panache Lane Bodacious

**Fun fact:** Petit Verdot, or "Little Green One" in French, has the tendency of ripening very late in the growing season in Bordeaux, remaining green in comparison to Merlot or Malbec.



**video,  
awards  
& more**



2  
servings

15m  
prep

15m  
cook time

try with  
sweet reds

## Butternut Squash Burrata Toast

### Ingredients

4 cups diced butternut squash  
1/4 cup extra virgin olive oil, plus additional  
1 packet Cholula® Chili Garlic Taco  
- Mild Recipe Mix  
Pinch of flaky salt  
10 leaves fresh sage  
1/2 cup honey  
1/4 cup pure maple syrup  
1/4 cup Cholula® Chipotle Hot Sauce  
1 French boule or French baguette, sliced  
2 burrata balls  
1/4 cup chopped walnuts

### Directions

Preheat oven to 350°F. Add diced butternut squash to a sheet pan lined with parchment paper. Drizzle butternut squash with 1/4 cup extra virgin olive oil, Cholula chili garlic seasoning mix, and flaky salt. Mix well on the sheet pan, and make sure squash is flat to cook evenly.

Cook for 15 minutes. Remove from oven and lightly mash the squash with a fork until chunky. Reserve.

Drizzle extra virgin olive oil in a pan and heat over medium. Add sage to the pan and cook until sage is dark green and crispy. Remove sage and lay on a paper towel lined plate.

Mix together honey, maple syrup, and chipotle Cholula into a bowl, and mix well.

Toast bread slices until golden & crispy.

Tear each ball of burrata and place on top of bread. Top with mashed butternut squash, chopped walnuts, drizzle maple chipotle hot honey, and garnish with crispy sage.