



Sinfonia

2024 ZINFANDEL

winemaker notes

Our Sinfonia 2024 Zinfandel sings with the true expression of America's grape. This is the eighth vintage of Zinfandel that we have released from the same sustainably grown Lodi vineyard. This Zin has a beautifully rich color while still being young and rustic with a lot of dark fruit. Experience a complex bouquet of aromas with blackberry, plum and cherry, followed by characters of black pepper and clove with a smoky finish. There is a good amount of alcohol at 14.8%, which is common with Californian Zins in general. This wine displays a harmonious balance of dense and soft tannins. The varietal's characteristic tannins are going to develop over time. This sustainably grown Zinfandel has enough structure to age well for many years to come.

Appellation: Lodi, California

Varietals: 100% Zinfandel

Alc: 14.8%

Released: January 2026



About the Brand

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

profile

Nose: Blackberry | Plum | Cherry | Black pepper | Clove | Smoky finish

Mouth: Silky, smooth young tannins | Complex | Powerful | Touch of acidity | Medium body



Serve: Room temp

Aging: 4 years

Pairs well with: Barbecued chicken | Loaded baked potato | Charcuterie | Tater tots | Aged Cheddar | Asiago | Gouda

Similar to: Joy Cellars Jubilant and Fog Vineyards Zinfandel

Fun fact: Reaching our shores in 1829 from Europe, Zinfandel is called "America's Grape" because it is believed to be the oldest varietal used for making wine in America.



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6
servings

10m
prep

40m
cook time

try with
dry reds

Pork Ramen

Ingredients

2 tablespoons light brown sugar
2 teaspoons McCormick® Garlic Powder, divided
1/2 teaspoon McCormick® Ground Ginger
1 pound boneless pork shoulder, trimmed
1 tablespoon vegetable oil
6 cups chicken stock
2 tablespoons soy sauce
1/4 teaspoon McCormick® Pure Ground Black Pepper
3 tablespoons water
2 tablespoons cornstarch
4 ounces ramen noodles, cooked

Directions

Mix brown sugar, 1 teaspoon of the garlic powder, and ginger in small bowl. Rub on all sides of pork to coat.

Heat oil in Instant Pot on SAUTE function. Place pork in pot. Cook 3 to 5 minutes or until lightly browned, turning once. Remove from pot. Add stock, stirring with whisk to remove browned bits from bottom of pot. Stir in remaining 1 teaspoon garlic powder, soy sauce and black pepper. Return pork to pot. Close lid. Set Valve to Seal.

Set to cook 30 minutes on HIGH PRESSURE, or until pork is cooked through. When done, quick-release the pressure. Open the lid once pressure inside the pot has completely released. (Check manufacturer's manual for safe operating instructions.)

Remove pork. Let rest 4 minutes. Meanwhile, select SAUTE setting. Whisk water and corn starch in small bowl; stir into pot until well blended. Simmer 1 minute, stirring frequently. Cut pork into thin slices. Divide noodles and pork among serving bowls. Ladle hot broth over into bowl and serve with desired toppings, such as bean sprouts, bamboo shoots, shiitake or wood ear mushrooms, corn, sliced green onion, seaweed snacks or nori, and soft-boiled eggs.