



Above

2021 ZINFANDEL

GLUTEN
FREE

WINEMAKER NOTES

Our new Above brand displays true expressions of Californian varietals. Our 2021 Above Zinfandel has a beautiful dark color layered with dark fruits. This wine shows a complex palate of aromas of cherry, blackberry and plum, followed by notes of tobacco, toasted oak and pepper. This sustainably-grown Lodi Zinfandel is structured to age. It displays an harmonious balance of dense and soft tannins. Always one of the last grapes harvested, Zinfandel needs time to mature on the vine. At 14.7% alc., this is a classic Zin that ends with a round, glossy finish.

VARIETALS

100% Zinfandel

APPELLATION

Lodi



RELEASED

December 2022

SERVE

Room temp

AGING

4 - 5 years

ALCOHOL

14.7%



FUN FACT

In California, when Zinfandel is fermented on its skins, it is red wine. However, some producers make a sweet, pink wine from the grape, called White Zinfandel.

PAIRINGS

Grilled New York steak | Roasted pork loin | Barbecue chicken | Bacon-wrapped potato | Charcuterie | Tater tots | Brie | Camembert

About the Brand

Look up to the northern lights and admire the ever-changing sky as with our Above brand. Using an innovative printing technique, no two labels are alike.



6
SERVINGS

10M
PREP

25M
COOK TIME

TRY WITH
DRY REDS

Blackberry Pepper Wings

INGREDIENTS

- 1 cup blackberry preserves
- 1 cup fresh blackberries
- 3 tablespoons cider vinegar
- 2 tablespoons honey
- 2 tablespoons water
- 1 teaspoon McCormick® Coarse Ground Black Pepper
- 2 pounds chicken wing pieces
- 1 tablespoon vegetable oil
- 2 tablespoons McCormick® Grill Mates® Montreal Steak Seasoning

DIRECTIONS

Mix preserves, blackberries, vinegar, honey, water and pepper in medium saucepan. Bring to boil. Reduce heat to medium; simmer 15 minutes or until slightly thickened and syrupy, stirring occasionally. Remove from heat. Set aside.

Toss wings with oil in large bowl. Sprinkle with Seasoning; toss to coat evenly.

Grill wings over medium heat 20 to 25 minutes or until cooked through, turning occasionally.

Place grilled wings in clean large bowl. Add 1/2 cup of the blackberry sauce; toss to coat well. Serve immediately with remaining sauce for dipping.