



Pozzan Gold Series 2011 Back Barn Zinfandel Oakville, Napa Valley

100% Napa Valley Zinfandel, Oakville AVA
Aged in French oak for 14 months

Medium plum color with aromas of dried raspberry and wild blackberry, french oak vanilla and black pepper spice notes. The palate is refined with expressive and concentrated old vine character, supple and concentrated from the first sip with a rich, sappy core of cinnamon and black cherry notes - then turn to ripe plum with interesting dried fruit quality, reminiscent of a fine Amarone. The finish is balanced in its concentration with ripe plum, cherry essence and pomegranate and replete with exotic spices like clove, sandalwood, cinnamon and allspice.

This special Zinfandel is grown in the Pozzans backyard in the town of Oakville in the Napa Valley (Population 400) grown from organically grown grapes. The sad reality of Napa Zinfandel is that few producers make it anymore due to the popularity (and profitability) of newer Cabernet Sauvignon plantings. Here is a small and rare offering from the road less travelled.

This fine Napa Zinfandel pairs well with slow cooked meats such dry rubbed pork loin cooked for 12 hours in a smoker over oak or short ribs roasted all day and served with parsnip mashed potatoes and pickled beets. Old vines Zins like this pack a punch with slightly higher alcohols so they often last into dessert and for some, a nice preamble to an occasional cigar session.

Drink now through 2021.