



FOXGLOVE ZINFANDEL PASO ROBLES 2019/\$14.99



DESCRIPTION

Paso Robles is right in the middle of California. Almost equal distance from L.A and San Francisco. It's a decidedly hot region with very fertile soil and a rich agricultural and vinicultural history. Foxglove Wines are produced by twin brothers Bob and Jim Varner, the winemakers of the highly acclaimed Varner and Neely Wines, who make great Pinot Noir and Chardonnay. For the Foxglove project the brothers get to have fun with Zinfandel and Cabernet Sauvignon.

Zinfandel is as close as possible to what can be called California's indigenous grape. Wines from Zinfandel have been made there since the late 1800s, and it is widely planted all throughout the state. It was originally thought that Zin was identical to southern Italy's Primitivo grape, but recently the grape has been definitively linked to Croatian genetic origins.

Starting in the 1980s, a semi-sweet blush wine made from Zin and marketed as 'White Zinfandel' emerged, which accidentally tricked the wine drinking public into thinking that Zinfandel was not to be taken seriously, but this massive success ensured that many of the oldest plantings survived through a time when most grape growers were ripping up vines and re-planting more fashionable Cabernet and Merlot.

Foxglove Zinfandel 2019

Zinfandel's most unique element is that grapes on the same bunch will ripen unevenly, which leads to a great mix of fruit flavors in the wine (it can seem at times dried out and 'raisinated', while still having tons of fresh blackberry, raspberry, blueberry notes – all the berries!) Zin is particularly suited to the warm climate of Paso Robles and the Varner brothers

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Tasting Notes

NOSE:

Aromas of blackberry, cherry, plums, black pepper, and cinnamon.

PALATE:

Brambly, ripe Zinfandel fruit and spice.

PAIRING:

Young Cheese – This wine is a berry bomb, and there are few things better with berry flavors than CREAMY flavors. Ricotta, Queso Fresco, Fromage Blanc, Bocconcini. The wine will make the cheese seem sweeter. Just because this is a grape that has some weight to it, doesn't mean you always have to have it with heavy, meaty dishes.

Peanuts – This wine does the job of the jelly in a perfectly balanced PB&J. Maybe you serve your BBQ ribs or chicken with an Asian style peanut sauce. Or maybe your side dish is an almond-heavy green bean salad. The fruit in the wine will balance out the fat and richness of the nuts.

Dark Soy – Deep fruit flavours in wines like this tend to bring out the nuanced sweetness in the ferment of the soy sauce, and in turn, the soy seems to bring out a dark savory character in the wine. Instead of seasoning and marinating your BBQ-ables with salt and pepper, try soy, ginger and chili instead.

With a slight chill this is an excellent BBQ wine!

WINERY WEBSITE: [VARNER WINE](#)

Paso Robles A.V.A., Central Coast, California

