



Global #Zinfandel Day this Friday

by Bonnie Lewis

Red Zinfandel is an American Classic wine and this Friday, November 19, 2010, a 24-hour social celebration event will take place.

To play along, simply use the #Zinfandel hash tag when posting Zin-comments on Facebook, Twitter, Foursquare, Gowalla, blogs, and all the other sites you hang out on. Then anyone can search #Zinfandel on those sites to see what other wine drinkers are saying about their favorite Zins.

I put my head together with fellow wine-lovers and we created this list of our seven favorite affordable deadly Zins (in no particular order) —

- Van Ruiton Glory Days
- Windmill
- Sextant
- Grayson Cellars
- Pepperwood Grove
- One Hope (donates to US Troops)
- Zinthesis

According to [Wine Info's Lisa Shea](#), Zinfandel was originally thought to be a native Californian grape. Research now shows that the Zinfandel grape originated in Croatia, then found fame in the early days of Italy and the Roman Empire. The original wine is now known as Primitivo. Zinfandel first came to California in the early 1800s, where it is now primarily grown. Zinfandel grows its best in cool, coastal locations.

The color of a Zinfandel wine is deep red, bordering on black. Zinfandel is a spicy, peppery wine, with a hint of fruity flavor – berries or dark cherries are often the taste range. Zinfandel goes well with “typical American” food – pizza, burgers, etc. It’s hearty enough to match up with thick red sauces.

To participate, you're encouraged to buy a bottle of #Zinfandel wine (or several), invite over some friends, and enjoy great wine and company for an amazing Zinful evening — then post your comments.

The event is being organized by [Christian Oggenfuss, DWS](#) on behalf of ZAP (Zinfandel Advocates & Producers).

Dos Cabezas bids farewell to 2010 harvest; sampling new wines in the tasting room this week

Stop by the [Dos Cabezas](#) tasting room, 3248 Hwy 82 in Sonoita, for an event they call Cosecha 2010, this Thursday through Sunday (November 18-21, 2010). Help them say goodbye to the harvest of 2010 and hello to some new wines to sample in the tasting room. The event will feature local artisanal food and crafts, live music, and a gourmet lunch catered by Ambrosia Affair. Winemaker Todd Bostock will be pouring their pre-release barrel samples to allow a sneak peak at upcoming selections. A discount on orders placed during Cosecha will be offered. For more information, call 520-455-5141.

Lawrence Dunham new releases

The Lawrence Dunham Vineyards is planning its new release event, December 4, 2010, 11:00am to 3:00pm at their Fountain Hills, AZ winery. Be among the first to taste their new 2008 Syrah, 2009 Grenache, and the Sky Island Grenache.