

FOR IMMEDIATE RELEASE

Contact: Julie Ann Kodmur, 707/963-9632, corking@julieannkodmur.com,
www.zinfandel.org

Digital photos available at www.zinfandel.org or on request

ZAP ANNOUNCES 2007 FESTIVAL DETAILS VIVA ZINFANDEL---16TH ANNUAL!

Rough & Ready CA, 2006--The 16th Annual Zinfandel Advocates & Producers Festival will take place January 24-27, 2007 at Fort Mason Center in San Francisco, California (94123). Tickets are available from www.zinfandel.org or by calling 530/274-4900. The only event where tickets will be available at the door is the Tasting on January 27. Details about the Festival are updated regularly at www.zinfandel.org.

The specific events making up the Festival:

January 24: *Flights: A Showcase of California Zinfandels*, 2:00 – 4:00 p.m., an afternoon of panel discussions and tastings-seminars led by Zinfandel winemakers and experts which concludes with Terroir & Zin, a walkaround tasting reception from 4:30 – 6:00 p.m., showcasing 37 Zinfandels from many growing regions of California. Students from the City College of San Francisco Culinary Arts & Hospitality Program have designed hors d'oeuvres which will accompany the seminars as well as the walk-around reception. City College of San Francisco, Culinary Arts & Hospitality Studies Program, Ocean Avenue Campus, 50 Phelan Avenue, San Francisco (94112) (415/239-3000); tickets are \$95 for ZAP members and \$125 for non-members. Tickets must be purchased in advance; none will be available at the door.

There will be two seminars; they will run concurrently and both can be attended. ***Zinfandel: Defining Quality*** will be moderated by Laurie Daniel, wine columnist for *The San Jose Mercury News*. Panelists are winemaker Paul Draper (Ridge Vineyards), known as a pioneer in the production of long-lived, complex Zinfandels; winemaker Jerry Seps (Storybook Mountain Vineyards), known for the intensity and longevity of his Zinfandels and winemaker Bill Easton (Easton Wines), respected for the power and finesse of his Zinfandels.

Flavors of Zinfandel: Tasting Outside the Box will be moderated by Barbara Haines, Wine Buyer, Cafe Rouge and Wine Instructor, City College Culinary Arts & Hospitality Management. Panelists will be winemaker Joel Peterson (Ravenswood) and Master Chef Tony Lawrence (Chef For You, Philadelphia).

Wineries participating in *Terroir & Zin* at *Flights*: Alex Sotelo Cellars

Boeger Winery

Bucklin

Carlisle Winery

Claudia Springs Winery

Cline Cellars

Dashe Cellars

D-Cubed Cellars

Don Sebastiani & Sons
Dry Creek Vineyard
Edmeades
EOS Estate Winery
Fife Vineyards
Four Vines Winery
Gnarly Head Cellars
Hendry
Karly Wines
Klinker Brick Winery
Kunde Estate Winery
Macchia
Marr Cellars
Montevina Winery-Trincherro Family Estates
Moss Creek Winery
Peachy Canyon Winery
Robert Biale Vineyards
Rosenblum Cellars
Rotta Winery
Tin Barn Vineyards
Trentadue Winery
Trinitas Cellars
Wente Family Estates
Z-52

January 25: *Good Eats & Zinfandel* at Herbst Pavilion at Fort Mason Center in San Francisco (Marina Blvd. at Buchanan, 94123, 415/441-3400), a lively walk-around food and wine tasting which pairs Zinfandel wineries with restaurants, 6:00 – 9:00 p.m.. Tickets are \$80 for ZAP members and \$105 for non-members. Tickets must be purchased in advance; none will be available at the door. The specific wineries, restaurants and dishes will be:

Abundance Vineyards
Café Gibraltar, El Granada
Lavender marinated guinea hen with a Zinfandel green peppercorn glaze

Acorn Winery/Alegria Vineyards
Zin Restaurant & Wine Bar, Healdsburg
Smoked Brisket Bruschetta with Texas Tapenade

Alexander Valley Vineyards
The Panama Hotel Restaurant & Inn
Grilled Pork Loin skewers with fig pear chutney

Artezin
Knickerbockers' Catering, Saint Helena
Slow cooked Lamb Shank and Olive Tart with Roasted Roma Tomato Salsa

Atelier Winery
Mateo Granados Catering
Smoked Pork Shank with Green Lentils and Pork Cracklings

Ballentine Vineyards
Bridges Restaurant and Bar
Seared Duck Breast with pomegranate soy glaze and toasted almonds on crostini

Boeger Winery

Bonneau Wines
Plaza Bistro, Sonoma
Meat Ravioli with Zinfandel Cream Sauce and shaved Asiago; Zinfandel Poached Pear with Vanilla Gelato and Zinfandel Honey Sauce

Bourassa Vineyards
Montclair Bistro
Chocolate Truffles

Brutocao Cellars
The Crushed Grape, Hopland
Chicken Satays with a Spicy Peanut Zinfandel Sauce

Cakebread Cellars
Brian Streeter, Cakebread Cellars' Culinary Director/Resident Chef
Slow roasted pork shoulder with balsamic vinegar and radicchio on rosemary potato buns

Carol Shelton Wines
Monti's Rotisserie
Cotechino Sausage "Panzanella" - Tuscan Pork sausage with warm spices, Beluga Lentils & Roasted Tomato.

Cartlidge & Browne Winery
The Bell Tower
Bacon-wrapped Pork in a Zin Sauce

Claudia Springs Winery
Mendo Bistro
Warm lambs' neck terrine

Cline Cellars
Piatti Restaurant, Danville

Collier Falls Vineyard
FAZ, San Francisco

Dry Creek Vineyard
The Larkspur Melting Pot
Dark Chocolate Fountain with Strawberries

Edmeades
Edmeades Estate Chef Taki Laliotitis
Zinfandel Chile with Bison and Cranberries

Esterlina Vineyards
Ottimista Enoteca-Cafe
Veal and porcini meatballs

Gnarly Head Cellars
Tres Agaves
Albondigas

Graeser Winery
Magic Flute Garden Ristorante
Grilled Polenta with Forest Mushrooms & Asiago Cheese

Harvest Moon Estate & Winery
Charizma Wine Lounge & Deli
Mustard-crusting ham with Zin-braised red cabbage and chewy mocha cake with whipped cream

Javelina Leap Vineyard & Winery
Oakville Grocery
Pomegranate Braised Bacon with pickled onions & Winter Squash Puree

Mara Winery
Willie's Wine Bar
Bacon "Burgers" - Slow braised fresh bacon on Rosemary & Smoke Salt Dutch crunch rolls

Marcucci Farms
Relish Culinary School
Braised Chukar with Poached Figs

Martin Family Vineyards
Trader Vic's Restaurant, San Francisco

Mauritson Family Winery
John Ash & Co.

Mazzocco Winery
Santi Restaurant
Trippa alla Fiorentina con Fagioli, Florentine-style beef tripe braised tomato,
basil, chili flake, and Parmigiano

Mitchell Katz Winery
The Pleasanton Hotel

Montevina Winery-Trincherro Family Estates
Restaurant Taste
Eggplant cannelloni

Moss Creek Winery
Tulocay's Made In Napa

Napa Wine Company
Hurley's Restaurant & Bar

Orchid Hill Vineyard
Ruth's Chris Steak House, San Francisco
Prime Filet Bites with Zinfandel Reduction

Peachy Canyon Winery

R & B Cellars
Angela's, Alameda

Rancho Zabaco Winery
Q
Duck confit in Zinfandel-Cascabel Chili Colorado on polenta squares topped with
Cypress Grove goat cheese

Ravenswood
Central Market
Mussels with Chorizo and black beans

Ridge Vineyards
Manzanita Restaurant
Zinfandel Braised Pozzi Ranch Lamb with Picholine Olives and Baby Carrots

Robert Rue Vineyard
Flavor Bistro
"Sonoma County"

Rosenblum Cellars

Asena Restaurant
Stuffed Pork Loin

Saddleback Cellars
PlumpJack Cafe, San Francisco

Seghesio Family Vineyards
Blaze and the Seghesio Pit Team
BBQ Ribs

St. Amant Winery
A Chef for You, Philadelphia, PA
Philly Cheese Steak Sandwich and Chocolate Spring Mix Salad with Blue
Cheese, Zin Raisins & Chocolate Vinaigrette

Starry Night Winery
Pazzo Restaurant, Petaluma
Stuffed Pitas with Grilled Marinated Lamb, Fresh Tomatoes, Feta Cheese Dill &
Cucumber Sauce

Storybook Mountain Vineyards
STOMP Restaurant
Venison Loin with Savory Bread Pudding and Celery Root Slaw

Sunset Cellars
Firmenich, Inc.
New Jersey State Championship Chili

Teira Wines
Annabelle's Bar & Bistro

Trentadue Winery
Stella's Cafe, Sebastopol

Trinitas Cellars
The Meritage Resort at Napa – Siena
Braised Tamarind-Glazed Lamb with Napa style coleslaw and jalapeno
cornbread

Turley Wine Cellars
North Main BBQ Euless, TX
Peppered BBQ Suckling Piglet

Wente Family Estates
The Restaurant at Wente Vineyards

Applewood-Smoked Niman Ranch Pork Zinfandel Marinated and Pastrami
Spiced with Persimmon Slaw
XYZin
Forbes Mill Steakhouse
Kobe Beef Skewers

Z-52

ZinsValley Restaurant
Curried Chicken Sausage and Flatbread with Apple-Raisin Chutney

January 26: *Evening with the Winemakers Benefit Auction and Dinner* at The Fairmont Hotel (950 Mason Street between California & Mason, 94108, 415/772-5000). A reception with Zinfandel wineries, including a taste of the 2005 Heritage Vineyard Zinfandel (made by Bill Knuttel of Dry Creek Vineyard), on to an auction and then dinner. Tickets are \$200 for ZAP members and \$250 for non-members. Tickets must be purchased in advance; none will be available at the door. For more information on the unusual silent and live auction lots, please go to <http://www.zinfandel.org/festival/default.asp?cid=1&n1=14&n2=0>

January 27: *The 16th Annual Zinfandel Advocates & Producers Tasting* at the Festival and Herbst Pavilions at Fort Mason Center in San Francisco from 2:00 – 5:00 p.m. Tickets are \$45 for ZAP members, \$55 for non-members and a limited number of tickets will be available for purchase at the door at \$65. There will be a separate trade tasting from 10:00 a.m. to 1:00 p.m. The 16th Annual Tasting will welcome more than 250 Zinfandel wineries. Wines to be tasted will be primarily the 2004 vintage as well as 2005 barrel samples. The Tasting is the only place where Zin aficionados can purchase the Heritage Vineyard Zinfandel; in 2007 the 2004 vintage will be available (made by Kent Rosenblum of Rosenblum Cellars). Each attendee receives a commemorative wineglass (to use and keep) as well as a baguette upon entering. Logo'd merchandise and mixed cases of Zinfandels are available for purchase as well. Water, coffee, cheeses, breads and fruits are available throughout the two pavilions. Parking is limited; ZAP recommends public transportation. New this year: Ft. Mason is charging \$8 for parking. There will be a complimentary shuttle to the parking lot at Marina Middle School, Bay & Webster (a \$10 charge there supports the school).

Wineries pouring for the first time this year:

Arente Family Winery (530/244-4167)
Blue Moon Marketing (howlingwolfwines.com)
Bonneau Wines (bonneauwine.com)
Bugay Vineyards (bugaywines.com)
Cakebread Cellars (cakebread.com)
Cardinal Zin (underdogwinemerchants.com)
Deer Ridge Vineyards (deerridgevineyards.com)
DePaola Vineyard (depaolavineyards.com)
Dono dal Cielo (donodalcielo.com)
GiaDomella (giadomella.com)
Grey Wolf Vineyards & Cellars (greywolfcellars.com)
HaGafen Cellars (hagafen.com)

Hawley Wines (hawleywine.com)
Hook and Ladder Winery (hookandladderwinery.com)
Javelina Leap Vineyard & Winery (928/639-0074)
John Tyler (johntylerwines.com)
JR Wines (jrwines.com)
Kokomo Wines (kokomowines.com)
Lambert Bridge Winery (lambertbridge.com)
Lang Wines (415/382-0660)
m2wines (m2wines.com)
Marcucci Farms (marcuccifarms.com)
Minassian-Young Vineyards (805/238-7571)
Paradise Ridge Winery (prwinery.com)
Pellegrini Family Vineyards (pellegrinisonoma.com)
Russian River Vineyards/Topolos (russianrivervineyards.com)
SideJob Cellars (415/246-9114)
Simi (simiwinery.com)
Sterling Vintner's Collection (sterlingvineyards.com)
Sunce (707/526-9463)
Thurrow Vineyards (thurrowvineyards.com)
Toucan Wines (toucanwines.com)
Trecini Cellars (trecini.com)
Trust Winery (707/953-1159)
Twisted (twisted.com)
V. Sattui Winery (vsattui.com)

Visit www.zinfandel.org to join ZAP, research Zinfandel and more! The Association of Zinfandel Advocates & Producers (ZAP) is a non-profit, educational 501(c)(3) organization. ZAP is dedicated to advancing public knowledge of and appreciation for American Zinfandel and its unique place in our culture and history. Winegrowers, winemakers and wine enthusiasts combine to form the membership. The common focus is the preservation and recognition of Zinfandel as America's heritage wine. ZAP's membership includes approximately 300 winery-members, more than 5,000 advocate-members and 50 associate members.

#

#

#