

2019

ZINFANDEL

HARVESTED:

September 24th, 2019

BRIX: 25 **pH:** 3.38

FERMENTED: 12 days

BOTTLED

February 19th, 2021

PRODUCTION: 181 cases

ALCOHOL: 14.2%

Picked from our head pruned vines, this vintage brings deep fruity nuances of raspberries and notes of pepper and cinnamon. A light tannic structure allows for a few years of aging and pairing with ability to pair with flavorful dishes. Pair this vintage with Better Homes and Garden's 1996 edition Pork with Sweet Potatoes and Apples.

AGING:

Barrel aged for 16 months in neutral oak. Not long in the at time of release, so give it a little time before drinking. Begin drinking for Easter (April 2021) through 2026.

Pork with Sweet Potatoes and Apples

Found in a 1996 edition of Better Homes and Gardens and paired with our Zinfandel this recipe is a fun throwback to classic cooking. Sweetness from the sweet potatoes and apples, tartness from the lemon juice, and spiciness from the Lemon Pepper and nutmeg lend a nice pairing. The fruit and spice from the wines are showcased nicely. Great with Zinfandel!

Directions:

Sprinkle pork roast with lemon pepper seasoning. Sprinkle tops and sides of roast with 1 Tbsp flour. Dust a large oven roasting bag with additional flour, as directed on package. Put roast in bag tie it closed. Cut 6 1/2 inch slits in top of bag. Set on Baking dish and roast at 375 degrees for 1 hour.

Meanwhile, combine honey, lemon juice, and brown sugar. Open bag and slide roast out pouring any juices into a roasting pan. Place sweet potatoes around roast. Spoon honey mixture over roast and potatoes and sprinkle with nutmeg. Cover and return to oven. Roast 1 to 1 and 1/4 hours or until meat and potatoes are tender.

Arrange apple quarters cut side up atop potatoes. Brush with honey mixture in pan. Cut a slit from the edge to center of each orange slice and twist. Arrange around the roast. Put back in oven. Roast uncovered for 15 to 20 minutes (until apples are tender). Transfer to serving platter. Enjoy!

INGREDIENTS:

- 1 – 3 to 4 pound boneless Pork sirloin roast
- 1 Tbsp Lemon Pepper Seasoning
- 1 Tbsp all-purose flour
- 1/3 cup honey
- 1/4 cup lemon juice
- 1 Tbsp brown sugar
- 6 small sweet potatoes, peeled and sliced in 1/4 in pieces
- 1/2 Tsp ground nutmeg
- 3 sweet baking apples, cored and sliced in 1/4 in pieces
- 2 small oranges, thinly sliced