



Above

2023 ZINFANDEL

winemaker notes

Our Above brand is the archetype of pure varietal and terroir expression. This Zinfandel from eastern Lodi was sustainably grown, revealing the true potential of the terroir. This wine yields aromas of black currant, acai berry and ripe cherry. After the initial fruity display, mature flavors of forest floor, leather, caramel and toasted oak take over. The attack in the mouth is mild and charming with the presence of red fruit, leather and dark chocolate characters in the mid-palate. With a smooth yet tannic structure and a hint of acidity in its silky finish, this Above Zinfandel will be a great addition to your cellar.

Appellation: Lodi

Varietals: 100% Zinfandel

Alc: 14.5%

Released: December 2024



About the Brand

Look up to the Northern Lights and admire the ever-changing sky as with our Above brand. Using an innovative printing technique, no two labels are alike.

profile

Nose: Black currant | Acai berry | Ripe cherry | Forest floor | Leather | Caramel | Toasted oak

Mouth: Red fruit | Leather | Dark chocolate | Smooth | Tannic | Hint of acidity | Silky finish



Serve: Room temp

Aging: 4 - 5 years

Pairs well with: Roast chicken | Pork chops | Veal Parmesan | Game meat | Baked potatoes | Stuffed mushrooms | Sharp Cheddar | Swiss | Colby

Similar to: Previous Above Zinfandel and Fog Vineyards Zinfandel

Fun fact: The term "Old Vine" has no legal meaning and is simply a designation wineries may choose to include on a wine bottle.



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5
servings

5m
prep

20m
cook time

try with
dry reds

The Big Game Chili

Ingredients

- 1 pound ground beef
- 1 cup assorted chopped vegetables, such as bell pepper, carrot and onion
- 1 can (15 ounces) kidney beans, drained and rinsed
- 1 can (14 1/2 ounces) diced tomatoes, undrained
- 1 can (8 ounces) tomato sauce
- 1 package McCormick® Chili Seasoning Mix
- 1/2 cup shredded Cheddar cheese
- 1/4 cup chopped onion

Directions

Cook ground beef and vegetables in large skillet on medium-high heat until meat is no longer pink, stirring occasionally. Drain fat.

Stir in beans, tomatoes, tomato sauce and Seasoning Mix. Bring to boil. Reduce heat to low; cover and simmer 10 minutes. Sprinkle with cheese and onion.