



Fog Vineyards

2022 ZINFANDEL

winemaker notes

With each vintage, we enjoy the same top quality from this sustainably-grown Zinfandel vineyard in Lodi. You will perceive the same craftsmanship in this 2022 Fog as in the 2020 vintage. This wine displays aromas of plum, strawberry jam and black currant. Later, behind a warm finish, we have tobacco, licorice and toasted characters. Without an overwhelming influence of oak, the true aromas of this varietal and terroir are revealed. It has a tannic attack with a medium intensity in the finish. Even with a layer of spiciness, this elegant Zinfandel can be enjoyed right away.

Appellation: Lodi

Varietals: 100% Zinfandel

Alc: 14.5%

Released: December 2023



About the Brand

Fog evokes mystery and romance. It's nature's blanket that shelters the grapes from overexposure to sunlight and preserves flavors. Let Fog create its special magic for you and your family and friends.

profile

Nose: Plum | Strawberry jam | Black currant | Tobacco | Licorice | Toast

Mouth: Tannic attack | Medium intensity | Spicy finish | Elegant



Serve: Room temp

Aging: 3 - 4 years

Vinotype: Tolerant

Pairs well with: Lasagna | Paella | Chicken | Empanadas | Veggie meatballs | Roasted or grilled veggies | Cheddar | Swiss | Provolone

Similar to: Above Zinfandel and Adagio Monastrell

Fun fact: Zinfandel may be the most versatile varietal. It can be found as sweet blush, dry red, dry rosé, sweet dessert and even Port-style wines.



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8
servings

25m
prep

1h
cook time

try with
dry reds

Smoked Tomato Chicken Paella

Ingredients

- 1 cup hickory or apple wood chips
- 5 plum tomatoes, each cut into 6 lengthwise wedges
- 4 ounces chorizo sausage, cut into 1/4-inch slices (1 cup)
- 1 pound boneless skinless chicken thighs, cut into 1/2-inch pieces
- 1 cup chopped onion
- 1 cup chopped red bell pepper
- 2 tablespoons finely chopped seeded serrano pepper
- 1 tablespoon finely chopped garlic
- 1 tablespoon McCormick Gourmet™ Organic Smoked Paprika
- 1 teaspoon McCormick Gourmet™ Organic Crushed Rosemary
- 1 teaspoon salt
- 1/4 teaspoon McCormick® Coarse Ground Black Pepper
- 1 cup medium grain rice
- 2 cups original chicken stock
- 1 tablespoon chopped fresh parsley

Directions

Soak wood chips in enough water to cover for 1 hour. Drain. Place 10-inch cast-iron skillet on one side of grill to preheat. Fill smoker tray with wet wood chips. Place smoker tray on grill rack on other side of grill. Close lid.

Heat grill on high heat about 10 minutes or until smoke appears from chips. Reduce heat to medium. Place tomatoes on grill rack. Close lid. Smoke tomatoes for 5 minutes. Remove from grill. Reserve 12 tomato wedges. Coarsely chop remaining tomatoes.

Increase heat to high. Add chorizo to preheated skillet; cook and stir 3 minutes or until lightly browned. Remove from skillet. Set aside. Add chicken; cook and stir 3 minutes or until lightly browned. Add onion and bell pepper; cook and stir 3 minutes. Add serrano pepper, garlic and chopped smoked tomatoes; cook and stir 2 minutes. Add smoked paprika, rosemary, salt and pepper.

Stir in rice, stock and reserved chorizo until well mixed. Place smoked tomato wedges on top of rice mixture. Using pot holders, carefully cover pan tightly with foil. (Pan will be very hot.) Reduce heat to low. Close lid. Cook 30 minutes or until rice is tender and all of the stock has been absorbed. Sprinkle with parsley. Using pot holders, carefully remove pan from grill.