



Elance Cellars

2022 ZINFANDEL

winemaker notes

Our Elance Cellars 2022 Zinfandel is a classic representation of the varietal. For over six years, we have sourced from the same sustainably-farmed vineyard in the great terroir of Lodi. This dry red has a deep color that overflows with succulent cherry and plum characters. You will also experience notes of baking spices, dried herbs, black pepper and toasted oak. This Zinfandel will please now and over the next several years. This wine is dense and rich with tannins providing structure and an opulent mouthfeel.

Appellation: Lodi

Varietals: 100% Zinfandel

Alc: 14.5%

Released: May 2024



About the Brand

Elance Cellars wines exude the elegance and sophistication of old-world winemaking, reimagined in the modern age.

profile

Nose: Cherry | Plum | Baking spices | Dried herbs | Black pepper | Toasted oak

Mouth: Dense | Tannic | Structured | Opulent



Serve: Room temp

Aging: 5 years

Vinotype: Tolerant

Pairs well with: Rack of lamb | Roasted pork loin | Grilled New York steak | Tater tots | Charcuterie | Brie | Camembert

Similar to: Above Zinfandel and Fog Cellars Zinfandel

Fun fact: The earliest record of the name Zinfandel was in an ad from 1832 for a Boston winery, so it's truly a varietal born in the U.S.A.



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awards
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24
servings

45m
prep

6h
cook time

try with
dry reds

Chicharron Pork Belly Burnt Ends Charcuterie Board

Ingredients

PORK BELLY BURNT ENDS

6 tablespoons McCormick® Grill Mates® Coarse Black Pepper & Flake Salt Seasoning
12 pounds pork belly, skin on (about 12 x 24 inches)
2 tablespoons olive oil
6 tablespoons salt

SPICY HOISIN AND GOCHUJANG BBQ SAUCE

1/3 cup hoisin sauce
3 tablespoons unseasoned rice vinegar
2 tablespoons honey
1 tablespoon Gochujang paste
1 tablespoon soy sauce
2 fresh garlic cloves, grated
1 piece (1-inch) ginger, peeled and grated
1 teaspoon sesame oil

GARNISH

Sliced jalapeño
McCormick® Sesame Seed

Directions

Season meaty side of pork belly evenly with Coarse Black Pepper and Flake Salt Seasoning. Brush skin side of pork belly with olive oil. Rub evenly with salt.

Set smoker to 250°F. Smoke pork belly 3 to 4 hours, skin-side up, or until internal temp reaches 160°F. Remove pork belly from smoker and refrigerate overnight.

Preheat oven to 400°F. Place pork belly, skin-side up, on large sheet pan. Roast 2 hours or until internal temperature reaches 200°F and skin is crispy but not burned. Remove from oven. Cool slightly. Separate crispy skin (chicharron) from pork belly, being careful to keep it in one piece; place on charcuterie board until ready to serve. Cut pork belly meat into 2-inch cubes.

For the BBQ Sauce, combine all ingredients in a small saucepan. Simmer 1 to 2 minutes, stirring constantly, until reduced slightly. Brush or toss pork belly cubes in BBQ Sauce. Place one slice of jalapeño on top of each burnt end for a kick, if desired. Brush with additional sauce.

Set smoker or oven to 350°F. Place burnt ends on a rack. Smoke or roast for about 15 minutes or until the sauce has caramelized. Arrange burnt ends on top of chicharron to serve. Serve with extra BBQ Sauce on the side. Sprinkle with sesame seed.