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ZAP ANNOUNCES 2007 FESTIVAL DETAILS VIVA ZINFANDEL---16 TH 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 Haimes, 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-crusted 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-Trinchero 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](#)

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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 16 th 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 16 th 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.

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