

DISCOVER:

HERITAGE. BOLDNESS. WINTER WARMTH.

January is a time for gathering, reflection, and savoring wines that bring depth and character to the table. Few varietals embody this spirit more than Zinfandel, a grape deeply rooted in California's winemaking history. Known as America's heritage grape, Zinfandel arrived during the Gold Rush. Today, it continues to thrive in regions like Lodi, Sonoma, and Paso Robles, where old vines—some dating back more than 100 years—produce wines of remarkable richness and complexity.

The hallmark of Zinfandel's style is its vibrant fruit flavor and inviting spice. Ripe blackberry, raspberry, and plum mingle with notes of black pepper and clove. Some expressions lean toward juicy and jammy, while others offer structure and elegance.

More than a wine, Zinfandel reflects California's pioneering spirit, passed down through generations. Its ability to balance boldness with approachability makes it a favorite for both casual evenings and special occasions. Whether you choose a classic, old vine bottle or a refined reserve selection, Zinfandel offers a taste of history and a promise of quality that makes every sip memorable.

Jennifer Olivera, Master Sommelier 1, Bristol Farms Category Buyer Wine & Spirits

ST. FRANCIS ZINFANDEL, CALIFORNIA

REG \$26.99 SPECIAL \$19.99

RAVENSWOOD DRY CREEK ZINFANDEL, CONTRA COSTA COUNTY

REG \$28.99 SPECIAL \$25.99

ORIN SWIFT "8 YEARS IN THE DESERT" ZINFANDEL, SONOMA COUNTY

REG \$54.99 SPECIAL \$47.99

DRY CREEK "HERITAGE VINES" ZINFANDEL, SONOMA COUNTY

REG \$29.99 SPECIAL \$24.99

RIDGE "THREE VALLEYS" ZINFANDEL, SONOMA COUNTY

REG \$38.99 SPECIAL \$34.99