

# *The* PICKS

## FEATURE WINE

### Turley Wine Cellars 2022 Old Vine Zinfandel

The feature this week comes to us from Turley Wine Cellars in Napa Valley, the Turley 2022 Old Vine Zinfandel for \$35.99. We occasionally have the Juvenile Zin from Turley, but it's been a long while since we've had this one... if ever? The vineyards used in this bottle are located all over California, all of them too small to produce wine on their own. The vines range in age from 50 to 130 years old because of Larry Turley's affinity for old vines - "where others might see decay, decrepitude and neglect, Larry looked beyond, finding instead health, history, and potential." Instead of tearing out old vines in favor of younger and less troublesome vines or even other crops, Turley saves old vineyards, "reinvigorating them through organic farming practices and preserving them in the ground for generations to come." Old vines naturally produce a more concentrated, complex, and balanced wine. In this bottle, you'll find 95% Zinfandel with the other 5% a combination of Mataro, Alicante Bouschet, Petite Syrah, Grenache, and Cinsault. On the palate, ripe blackberry, black cherry, raspberry, juicy acidity and soft tannins. According to Turley, "There is no better way to gauge the classic character of old vine Zinfandel in California than through this wine."

## WINE PICK

### Semèli 2023 Feast Agiorgitiko

For a pick, we're going with a tasty little \$12.99 red from Greece, the Seméli 2023 Feast Agiorgitiko. This probably isn't a grape you've heard of, but it's a great one to try at a very reasonable price. Agiorgitiko means "St George's Grape" and is thought to be one of Greece's oldest varieties, historically associated with the demigod Heracles and often called the "Blood of Heracles." It is a versatile grape, used to make everything from light rosés to deep, rich reds. This bottle is dry and medium-bodied, "crowd-pleasing, with its juicy cherry, blackberry and ripe cherry. Firm but velvety tannic structure holding the intense fruit core. Very enjoyable, bright and approachable but with enough complexity to be memorable and be enjoyed with food."