



For Immediate Release
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**Seminar and wine tasting provide rare and coveted opportunity to try Zinfandels
from all over the Napa Valley region**

With a rich past and a bright future, Napa Valley Zinfandel has won the hearts of growers, winemakers and wine lovers across the globe. Zinfandel Advocates and Producers (ZAP), is offering a seminar and tasting featuring four leading Napa Valley Zinfandel winemakers from 2- 5 p.m. on Saturday, September 22 at The Culinary Institute of America (CIA) at Copia in downtown Napa. The seminar is followed by a walkaround tasting of up to 30 Napa Valley wineries showcasing their Zinfandels.

Moderated by sommelier, thought leader and journalist Chris Sawyer, the seminar will explore the terroir-driven, nuanced wine that Napa Valley produces. Panelists include: Coral Brown, Director of Brown Estate; Tres Goetting, Winemaker for Robert Biale Vineyards; Julie Johnson, Proprietor of Tres Sabores; and Tegan Passalacqua, Director of Winemaking for Turley Wine Cellars.

While Napa Valley has been growing Zinfandel grapes since 1851, only a small percentage of Zinfandel is grown in the region today. "Growers and winemakers who produce Zinfandel in Napa are passionate about this varietal and eager to share their knowledge and their wine," says Rebecca Robinson, Executive Director of ZAP. "This is a great opportunity for wine lovers to try Zinfandel from the various appellations in Napa Valley and see how the terroir is expressed."

The wine tasting will be accompanied by food pairings created by The Culinary Institute of America. Zinfandel is a versatile and expressive wine with the ability to accompany every course of a meal, from appetizers, to salads, the main course and even desserts. In fact, Alice Waters, founder of the famed restaurant Chez Panisse in Berkeley, made Zinfandel the house wine because it pairs so nicely with the wide variety of California cuisine.

Tickets for seminar and tasting are \$65

Purchase online here: https://zinfandel.org/events/zinfandelstories_napa/

You must be 21 years of age or older to attend the event

Details:

Time: 2 p.m. – 5 p.m. September 22, 2018

Location: CIA at Copia

500 1st Street

Napa, CA 94559

About Zinfandel Advocates & Producers (ZAP)

Created for Zin lovers by Zin lovers, Zinfandel Advocates & Producers (ZAP) is a non-profit 501(c)(3) association. ZAP is dedicated to advancing public knowledge and appreciation for American Zinfandel and its unique place in our culture and history. ZAP actively involves hundreds of wineries and thousands of enthusiasts. Together, ZAP is gaining a national and international understanding of Zinfandel as America's grape, serving as innovators and industry leaders in the world of wine. ZAP members enjoy benefits throughout the year including access to ZAP's Premier Winery Experience program. ZAP can be found online at Zinfandel.org on Facebook @ZAP.org, on Instagram as @zap.zinfandel and on Twitter @thezinfandelorg.

About the CIA at Copia

Founded in 1946, The Culinary Institute of America is the world's premier culinary college. Dedicated to developing leaders in foodservice and hospitality, the independent, not-for-profit CIA offers bachelor's degrees in management, culinary arts, culinary science, and applied food studies, and associate degrees in either culinary arts or baking and pastry arts. The college also offers executive education through its Food Business School along with certificate programs and courses for professionals and enthusiasts. Its conferences, leadership initiatives, and consulting services have made the CIA the think tank of the food industry and its worldwide network of nearly 50,000 alumni includes innovators in every area of the food business. The CIA has locations in New York, California, Texas, and Singapore. The CIA at Copia is the ultimate Napa Valley destination for experiencing the world of food, wine, art, and community. For more information, visit ciatcopia.com

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