

Scott Harvey Wines

Napa Valley & Amador County

2008 MOUNTAIN SELECTION ZINFANDEL

96 POINTS– Beverage Testing Institute



“Ruby color. Jammy aromas of craisins, dried pear, floral honey, and delicate spice with a supple, fruity-yet-dry medium-to-full body and a nicely balanced chocolate and chewy tannin finish. A graceful, deliciously ripe and poised, claret style Zinfandel.”

This Zinfandel pairs nicely with spicy, grilled beef, lamb or port.

Scan the QR Code for our recipe for Pork Skewers with Spicy Red Wine Marinade.



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