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Latest event info: [Click here](#)

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A sampling of wineries and food pairings at Good Eats and Zin: ([Click here!](#))

[Joyce Goldstein's Moroccan Meatball Tagine](#), [Ruth's Chris Steak House's Lamb Lollipops](#), [Radio Africa Kitchen's Roasted Leg of Lamb with Root Vegetables](#), [Bin 38's Dark Chocolate Peanut Butter & Jelly Truffles](#), [Compadres Rio Grille's Street Tacos Al Pastor](#)

FOR IMMEDIATE RELEASE

Chefs reveal their secrets for first time at Good Eats & Zin Event

LAMB LOLLIPOPS ANYONE?

1 of 4 events at 20th Annual ZAP Festival in San Francisco

Rough & Ready, CA, December 2, 2010 - One of the wine and food world's most decadently delicious events will take place on Thursday, January 27th at Fort Mason Center in San Francisco----[Good Eats & Zinfandel Pairing](#). From 6- 9 p.m., participants will enjoy elaborately paired combinations of Zinfandels and memorable foods. Fifty Zinfandel wineries will team up with 50 top restaurant chefs to present Zins which marry happily with everything from lamb chops to dark chocolate PB&J truffles. And for the first time ever, participating chefs are revealing their recipes to the public!

Good Eats & Zin kicks off the 20th Anniversary Annual ZAP Festival, January 27-29 in San Francisco, sponsored by Zinfandel Advocates and Producers (ZAP), a 501(c)(3) educational nonprofit.

Known as the ultimate food wine, Zinfandel differentiates itself with approachable yet unmistakable lively flavors. These particular recipes have been chosen by the chefs and wineries to perfectly complement the Zinfandels and foods.

"Good Eats is the perfect way to learn more about the way Zinfandel adapts to different foods and palates, and to discover your favorites among the best Zins offered by our member wineries," said Rebecca Robinson, Exec Director of ZAP.

This is definitely *the* most discussed ZAP Festival wine event, and not to be missed by wine aficionados and foodies who appreciate the nuances of wine and food pairing. Tickets can be purchased at www.zinfandel.org and cost \$140/person for the public and \$100 for members of ZAP. Also on the website you can join ZAP for \$44 a year to be a member.

[Details about Good Eats.](#)

[New this year: ZinKitchen](#), a cooking demonstration and talk about Zinfandel and food matchings presented by: **Sommelier Journal**

(More)

New Hot Ticket Item:

Hosted by Randy Caparoso of *Sommelier Journal*, Good Eats & Zin 2011 will debut **ZinKitchen**, with cooking exhibitions by Chef-author Joyce Goldstein & sommelier Evan Goldstein; Chef Janine Falvo & sommelier Christopher Sawyer of Carneros Bistro & Wine Bar; and Chef Mark Dommen from One Market Restaurant. These celebrated chefs will demonstrate the outstanding versatility of Zinfandel as a 'food pairing' wine.

[Recipe for Joyce Goldstein's Moroccan Meatball Tagine](#)

[Klinker Brick Winery](#) will pour its 2008 Old Ghost Vine Zinfandel paired with [Ruth's Chris Steak House's Lamb Lollipops](#).

[Mazzocco Winery](#) will pour its 2008 Zinfandel Smith Orchard and 2008 Zinfandel Briar paired with [Radio Africa Kitchen's Roasted Leg of Lamb with Root Vegetables, Lebanese couscous, mint essence and edamame hummus with Idiazabel cheese and preserved lemon oil](#).

[Dry Creek Vineyards](#) will pour its 2006 Late Harvest Zinfandel, Sonoma County paired with [Bin 38's Dark Chocolate Peanut Butter & Jelly Truffles](#).

[Saddleback Cellars](#) will pour its 2007 Old Vine Zinfandel and 2009 Old Vine Zinfandel paired with [Compadres Rio Grille's Street Tacos Al Pastor](#).

The ZAP 20th Annual Festival presents four events in three days showcasing approximately 250 wineries. Producers pour their barrel samples and new releases during educational seminars, culinary demonstrations and decadent food pairings. The ZAP Festival is the most comprehensive showing of Zinfandel wines in the world and is a popular celebration of America's Heritage Wine. The events following Good Eats and Zin include:

"Flights! Advancing a Legacy: The Zinfandel Chronicles on January 28, a rare guided tasting of Zinfandel flights. [Details about Flights](#).

"Evening with the Winemakers" on January 28, an evening of elaborate dining and tasting combined with a benefit auction. [More about Evening With The Winemakers](#).

"Grand Zinfandel Tasting & Silent Auction" on January 29, where more than 250 wineries showcase their latest releases, barrel tastings, blends and rare collections of Zinfandel. [Grand Tasting details](#).

Tickets are on sale at www.zinfandel.org. Become a ZAP member (\$44) and enjoy exclusive benefits and member savings!

ABOUT ZAP

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 275 winery-members, 5,000 advocate members and 100 associate members.

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