

Our Sonoma Zinfandel represents our ideal expression of Sonoma County Zinfandel in any given vintage. Crafted from an average selection of more than 150 individual lots that are harvested from vineyards across Sonoma County, fermented separately and masterfully blended, our Sonoma Zinfandel is bright, richly fruited, bold, and always balanced.



VINTAGE

The start of the 2019 growing season was wet, however the silver lining to a wet winter and spring is healthy cover crop growth and a full soil profile. By April, rain had started to slow and the soils dried out a bit, allowing us to add large amounts of organic matter back to the soils. Now all we needed was a little more rain to help break down all that “good stuff”. The month of May did not disappoint and we received an additional 5 inches of rain. This topped off the soil profiles and aided in setting up the year for success! The summer was marked by warm days and cool nights. With healthy soils and good weather, bloom went well and our vineyards set a very nice balanced crop. Irrigation was held to a minimum throughout the growing season. Moderate temperatures into mid-September led to a gradual ripening curve for the grapes approaching harvest dates, allowing for a methodical harvest, preserved bright fruit flavors and refreshing acid structure in the wines. The wines also showcase a fully ripe, soft tannin structure that extended gradual ripening promotes. By the end of the third week of October, we had wrapped up harvest and changed gears to prepping for Vintage 2020!

VITICULTURE & WINEMAKING

Aggressive hand canopy management was maintained throughout the season. Yield management techniques were employed to ensure even ripening and to keep crop loads in balance. The blend is comprised of vineyards ranging from Sonoma Valley, Russian River Valley, Alexander Valley and Dry Creek and are 55% estate grown and 45% purchased from long-standing grower relationships. The grapes were hand harvested in small lots resulting in over 100 different small fermentations, allowing each vineyard block to express its individual characteristics. We utilize various fermentation techniques with a breakdown of: 65% pump-over fermentation in closed top stainless steel with delestage through tub and screen; 25% small open top fermentation with pneumatic assisted, punch-down cap management; and 10% stainless steel rotary tank fermentation. Each is chosen to maximize the best attributes of the fruit. Fermented on the skins from 7 to 12 days before being transferred to barrels to complete malolactic fermentation. Aged for 10 months in 7% new American, 15% 1 year American, and 78% neutral French and American Oak barrels. Racked once upon completion of malolactic fermentation and once to blend and bottle.

SIP & SAVOR

An expressive burst of aromas of deep dark fruits lead into layered tones of lifted red fruit and a soft, luscious mid-palate. A juicy, vibrant entry with notes of mint, sassafras, and fresh plum is interwoven with supple, textured tannins and acidity on the long, complex finish. Pair well with grilled steak, sausage and peppers with cheesy polenta, and pasta dishes with tomato-based sauces such as baked rigatoni or pappardelle Bolognese. Pairs well with semi-hard cheeses such as dry jack – our favorite is from a local Sonoma producer, Vella Cheese Company – and aged cheddar or gouda.

ANALYSIS

PH	14.8%	VARIETALS	2% Mixed Reds, 1%
3.0	TA	88% Zinfandel,	Alicante Bouschet
ALCOHOL	6.0 grams/liter	9% Petite Sirah,	

KEY FACTS

- Our introduction to the Seghesio style of Zinfandel, defined by our commitment to making wines of purity and balance with a focus on quality and substance.
- 55% of fruit is sourced from certified sustainable estate vineyards and the remaining 45% is sourced from growers with whom we have longstanding relationships.
- Ten consecutive vintages of 90+ point scores from Wine Spectator as of 2018 vintage.