

ZINFANDEL VINEYARD COLLECTION

The greatest vineyard sites in the world challenge the very survival of the vines. Ideal combinations of climate, soil, and topography are not, at first glance, places where one would expect an agricultural product to flourish. But Edoardo Seghesio, a native of Dogliani, Italy, knew promising soil when he saw it. In 1895, when he first laid eyes on the fifty-six acres of pastureland that would become the Home Ranch, intuition told him it was the perfect site for Zinfandel.

All of the modern research and advances in viticulture concur with Edoardo's instincts, as northern Sonoma County is now considered the premier region for Zinfandel in the world. Each successive generation has demonstrated a similar love and regard for the land. Over the last 120 years the family has acquired, planted and farmed over 300 acres of prime vineyards in Sonoma County. Our primary goal is to farm balanced and properly stressed vines to produce smaller berry clusters that deliver the highest quality fruit.

SONOMA COUNTY ZINFANDEL



- ◆ Showcasing the diversity of Sonoma County, this is a cross section of our 300 acres estate-farmed vineyards.
- ◆ Yields are kept at 4 tons per acre or less.
- ◆ Consistent Accolades, Sonoma Zinfandel has received 8 consecutive 90+ point scores from Wine Spectator.
- ◆ The palate shows great balance of red and black fruit, briary spice and rich American oak.
- ◆ Outstanding food pairing flexibility that runs the gamut from sautéed salmon to grilled filet mignon or burgers, barbeque, spaghetti marinara or pizza.

OLD VINE ZINFANDEL



- ◆ The older the vine, the less fruit produces yet the remaining fruit is more complex; the average vine age is 80 years old.
- ◆ The youngest vine is 50 years to be considered "Old Vine." Further complexity is gained by a composite vineyard blend.
- ◆ Yields are less than 2 tons per acre.
- ◆ These low yielding vines have extensive root systems relative to the amount of fruit produced, which transport a broader spectrum of nuanced flavor from the terroir.
- ◆ Regularly scores +92 Points Wine Spectator.
- ◆ A palate of rich dark fruit with briary notes, more structure and power, long focused mouth feel with nice acid lift.
- ◆ Evokes fall/winter food pairings such as hearty stews, braised meats, lasagna, steak au poivre and prime rib.

CORTINA ZINFANDEL



- ◆ Our Dry Creek appellation Zinfandel a head-pruned, dry-farmed vineyard planted in 1972.
- ◆ Cortina is named for the gravelly loam based soil that dominates these 46 year old vines.
- ◆ Yields are less than 2 tons per acre.
- ◆ Dry Creek's fog lifts midmorning, this coupled with afternoon breezes, keeps the area cooler than our Home Ranch in Alexander Valley. These cooler temperatures preserve acidity.
- ◆ Received 94 Points Wine Spectator for 3 vintages in a row.
- ◆ Sophisticated palate of purple fruit with white pepper, minerality, and a kiss of briar finishing with a stunning acid lift.
- ◆ Gorgeous food pairings like coq au vin, duck confit, veal Milanese, and osso bucco.

HOME RANCH ZINFANDEL



- ◆ The core of this wine is from Edoardo's first planting of Zinfandel in 1895, with an average vine age of 90 years old.
- ◆ The shallow (8-16 inches) topsoil at Home Ranch has varying underlying layers of basalt, sandstone and serpentine rock.
- ◆ Yields are less than 2 tons per acre.
- ◆ Perennially receives 93-94 Points Wine Spectator.
- ◆ Alexander Valley's classic warm climate distinguishes its Zinfandel with dense dark-berry flavors an earthy, spicy richness with a smooth polished mouth feel and long-focused intensity. World-class wine that happens to be Zinfandel!
- ◆ Regal food pairings of Berkshire pork, truffle risotto, côte de boeuf, beef Wellington, and Chateaubriand.

SINCE 1895

SEGHESIO

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