



2012 CORTINA ZINFANDEL

In the early 1900s, Seghesio Family Vineyards began purchasing fruit from growers in Dry Creek Valley in recognition of the area's great potential for Zinfandel. Our Dry Creek Valley appellation Zinfandel is sourced from some of the valley's best benchland sites as well as from the estate-farmed Cortina vineyard, named for the dominant soil type of this area. Cortina is a gravelly loam that contributes to Dry Creek Valley's reputation as one of the finest places in the world to grow Zinfandel.



FOOD AFFINITIES

Herb-rubbed meats, spicy cuisine and hearty pastas

TASTING NOTES

Bright aromas of dark cherry and black raspberry

Upfront fruit appeal supported with underpinnings of complexity and slight white pepper spice

Soft entry develops into warm, full mid-palate

Finish strikes ideal balance of tannins, fruit and acidity

VINEYARDS

Dry-farmed, head-pruned vineyards in the heart of Dry Creek Valley: Cortina Vineyard and another planted in 1942. Together, these are our two lowest-yielding vineyard sites.

VINTAGE

2012 brought a long and moderate growing season without any major weather incidents on the heels of two very cool vintages.

VINEYARD REGIME

Standard viticultural procedure for old vine Zinfandel includes a June pass to eliminate touching clusters or those on weak shoots. Mid-season canopy work is performed on the morning side of the canopy. Thinning at 80% veraison in August removes latent clusters. Finally, a touch-up pass is made just two weeks prior to harvest. Yields average 1.5 tons per acre.

FERMENTATION REGIME

100% hand punch-down fermentation in small (6-ton) open-top fermentors. Maceration time varied from 8 to 12 days. Completed alcoholic fermentation in barrel before undergoing malolactic fermentation.

HAND-HARVESTED

September 20 – October 21, 2012

AVERAGE BRIX AT HARVEST

25.3°

BARREL REGIME

Aged 11 months in 75% French oak (25% new) and 25% American oak (all neutral) barrels

CASE PRODUCTION

2999 cases

VARIETAL COMPOSITION

100% Zinfandel

ALCOHOL

14.8%

RELEASE DATE

February 2015

SRP

\$40

