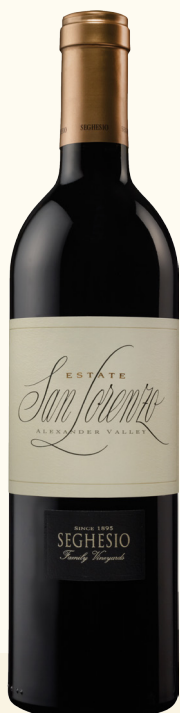




## 2012 SAN LORENZO

*In 1896, when Rachel Ann Passalacqua's* grandfather purchased the San Lorenzo vineyard in southernmost Alexander Valley for the sum of ten gold coins, it was already planted to and producing a Zinfandel field blend. Over half century later, Rachel Ann would meet Eugene "Pete" Seghesio when he purchased grapes from her father. The couple married in 1956, and San Lorenzo became part of Seghesio. Today, Seghesio Farms manages that same vineyard, one of the oldest grape-growing sites in Sonoma County.



### FOOD AFFINITIES

Roasted duck and other game, red sauces and well-marbled beef

### TASTING NOTES

Juicy flavors of wild blackberry and briary fruit

Age-worthy tannins

Subtle French oak tones

### VINEYARDS

Meticulously farmed vineyard in southernmost Alexander Valley

### VINTAGE

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

### VINEYARD REGIMEN

Aggressive hand canopy management is used. During the growing season, fruit is removed from weak shoots. Subsequent leafing passes provide an optimum light environment of about 25% filtered light inside the canopy. Green and veraison passes promote uniformity of fruit and ensure even ripening. A touch-up pass immediately prior to harvest removes sub-optimal clusters.

### FERMENTATION REGIMEN

Small lot open top fermentors with punch down maceration by hand. Total maceration time 9 days. The wines finished primary fermentation followed by malolactic fermentation in barrels.

### HAND-HARVESTED

Oct. 6, 2012

### AVERAGE BRIX AT HARVEST

26.3°

### BARREL REGIMEN

Aged 17 months in 100% French oak (25% new)

### CASE PRODUCTION

289

### VARIETAL COMPOSITION

60% Zinfandel, 40% Petite Sirah

### ALCOHOL

14.8%

### RELEASE DATE

June 2015

### PRICE

\$60

