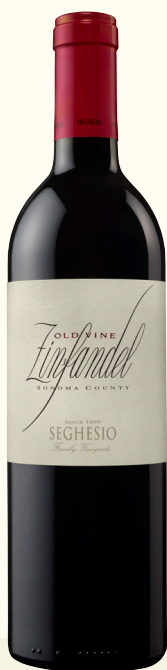




2014 OLD VINE ZINFANDEL

Our Old Vine Zinfandel blends vineyards planted on the Dry Creek bench and the cooler southwest Alexander Valley. Although “old vine” is often loosely interpreted in the wine industry, our benchmark is minimum 50 years. However, the average age of our vines is approximately 70 years old. True old vine Zinfandel is distinguished by head-trained vines with thick, gnarled trunks and is planted with ancient clones dating back to the turn of the century.



FOOD AFFINITIES

Smoked chicken thighs or pork tenderloin with an herb sauce, Steak su poivre and creamy blue cheese.

TASTING NOTES

Deeply perfumed aromas of raspberry and old vine Zin's intrinsic briary spiciness

Layered bright fruit flavors reminiscent of a cherry pie with a graham cracker crust

Old vine Zinfandel's complex spice undertones

Low yields in the vineyard preserved the vibrant natural acidity and balanced tannins

Long, persistent finish

VINEYARDS

This wine comes from the old head-pruned vineyards in Alexander and Dry Creek valleys farmed by the multi-generational Passalacqua and Saini families for Seghesio. The older vines devigorized root system produces less, yet more intense, fruit highlighting Zinfandel's briary spice characteristic.

VINTAGE

2014 was one of the warmest growing seasons on record in Northern California. Rain in late-March paved the way for available water through budbreak and bloom, but sustained warm weather coupled with depleted water reserves culminated with a slightly early, furiously paced compact harvest that was completed before the end of September.

VINEYARD REGIMEN

Our standard, rigorous farming protocol was performed: shoot suckering, canopy leafing, weak shoot fruit removal, removal of all touching clusters, veraison thinning and, finally, a post-veraison touch-up pass.

FERMENTATION REGIMEN

Small-lot, open-top fermentors with punch-down maceration by hand. Total maceration time 9 days. The free run wines were barreled down to complete primary fermentation and undergo malolactic fermentation in barrel. The lots were racked twice prior to bottling.

HAND-HARVESTED

Aug. 27-Sept. 24, 2014

AVERAGE BRIX AT HARVEST

26.2°

BARREL REGIMEN

Barrel aged 14 months in 20% new French oak; neutral barrels were a mixture of French, American and Hungarian oak

CASE PRODUCTION

10,720

VARIETAL COMPOSITION

92% Zinfandel, 8% Petite Sirah

ALCOHOL

14.8%

RELEASE DATE

September 2016

PRICE

\$40

