

SINCE 1895  
**SEGHEGIO**  
*Family Vineyards*

---

## 2017 SONOMA ZINFANDEL

SONOMA COUNTY

---

Every vintage, we harvest multiple diverse lots of Zinfandel that span the entire Sonoma County Zinfandel landscape. Each of these lots is produced under the careful eyes of winemaker Andy Robinson. The best of these lots are selected to make Sonoma Zinfandel. A small amount of Petite Sirah is added to honor century old traditions and to provide color and structure. The result is a wine that offers tantalizing raspberry, blueberry, classic briary and spicy flavors with a balance of components for which Seghesio wines are known.

### VINEYARDS

A blend comprised of Zinfandel from vineyards in Russian River, Dry Creek and Alexander valleys.

### VINTAGE

The 2017 winter saw roughly double the average rainfall totals, ending a five-year extended drought condition in the region. This led to abundant vegetative growth in the spring as soils were saturated well through bloom. Extreme heat beginning in April provided hints at what would become another record-breaking year of temperatures throughout the growing season. Harvest kicked off August 31 with ten consecutive days over 100°F. This was followed by a significant cooling trend which allowed for added hang time, leading to increased flavor development.

### 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 grapes were hand harvested and sorted as clusters and berries before being transferred to various fermentation tanks, 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 hand punch-down cap management; 10% stainless steel rotary tank fermentation. Fermented on the skins took place for 7 to 12 days before being transferred to barrels to complete malolactic fermentation.



### SIP & SAVOR

Aromas of wild blueberry, briary raspberry patch and baking spice give way to a palate of juicy, ripe blackberry and black plum. Soft tannins, a rich mouthfeel and focused acidity lead to a long finish, creating a delightful wine to pair with red sauces, pizza, and barbeque, as well as sopressata and dry jack.

### VARIETAL COMPOSITION

87% Zinfandel, 9% Petite Sirah, 2% Carignane, 1% Syrah, 1% Mixed Reds

### HARVEST

August 30–October 18, 2017

### AGING

9 months in 70% American oak (12% new), 30% neutral French oak

### ALCOHOL

14.8%

### PRODUCTION

76,500 cases

### RELEASE DATE

September 2018

### PEAK ENJOYMENT

3–5 years

### PRICE

\$26

