



2012 OLD VINE ZINFANDEL

Seghesio Old Vine Zinfandel blends the finest lots from vineyards planted between 1920 and 1950 on the benchlands of the Dry Creek and western Alexander valleys. Although “old vine” is often loosely interpreted in the wine industry, our benchmark is 50 years. True old vine Zinfandel is distinguished by dry-farmed, thick, gnarled trunks and is planted with historic clones dating back to the years before Prohibition. In each of these old blocks, vines of Carignane and/or Petite Sirah are interplanted, as was typical of the era.



VINEYARDS

Estate-farmed, head-pruned vineyards in Alexander and Dry Creek valleys

VINTAGE

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

VINEYARD REGIME

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

FERMENTATION REGIME

Small lot, open top fermenters with punch-down maceration by hand; total maceration time 9 days.

FOOD AFFINITIES

BBQ beef short ribs, spicy tomato sauce, and gorgonzola cheese.

TASTING NOTES

Raspberry and briary underbrush aromas.

Intense flavors of dark cherry, spice box, and sandalwood.

Rich mid-palate, finishing long with a refreshing lingering acidity.

HAND-HARVESTED

Zinfandel: Sept. 10 - Oct. 19, 2012

Petite Sirah: Oct. 12 - Oct. 17, 2012

AVERAGE BRIX AT HARVEST

25.9°

BARREL REGIME

Barrel-aged 14 months 100% French Oak
(20% new)

VARIETAL COMPOSITION

91% Zinfandel, 9% Petite Sirah

ALCOHOL

14.8%

RELEASE DATE

September 2014

SRP

\$38

