

2015 SONOMA ZINFANDEL

Each 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 eye of our winemaker, Ted Seghesio. 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.



FOOD AFFINITIES

Red sauces, pizza, barbecue, spicy cuisine and cured salami.

TASTING NOTES

Spicy, lush black fruit of Alexander Valley

Briary and raspberry flavors, along with structure, of cooler Dry Creek Valley

Balanced and elegantly structured

VINEYARDS

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

VINTAGE

2015 was one of the earliest harvests on record in Sonoma County. Although the summer was generally mild, spring's dry warm weather accelerated vine development, ultimately producing smaller berries and concentrated flavors. Sustained warm weather coupled with depleted water reserves culminated with a furiously paced compact harvest that was completed before the end of September, producing a vintage of exceptional quality.

VINEYARD REGIMEN

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.

FERMENTATION REGIMEN

60% pump-over fermentation in closed-top stainless steel with delestage through tub and screen; 20% small, open-top fermentation with hand punch-down cap management; 20% stainless steel rotary tank fermentation. Fermented on the skins from 7 to 12 days before being transferred to barrels to complete malolactic fermentation.

HAND-HARVESTED

Aug. 17-Sept. 28, 2015

AVERAGE BRIX AT HARVEST

25.6°

BARREL REGIMEN

Aged 9 months in 60% American oak barrels (12% new); 40% neutral French and Hungarian oak barrels (neutral)

CASE PRODUCTION

102,000

VARIETAL COMPOSITION

85% Zinfandel, 9% Petite Sirah, 3% Carignane, 3% Syrah

ALCOHOL

14.8%

RELEASE DATE

September 2016

PRICE

\$26

