

2012 SONOMA ZINFANDEL

Seghesio Family Vineyards' roots are firmly planted in Zinfandel, as our founder, Edoardo Seghesio, first planted this historic varietal on our Alexander Valley Home Ranch in 1895. Today, we share his passion as we farm estate Zinfandel in Alexander and Dry Creek valleys. This wine combines sites that have produced Zinfandel for over a century with newer sites that utilize proprietary clones and the most advanced viticultural practices.



FOOD AFFINITIES

Red sauces, pizza, barbecue, spicy cuisine and a variety of meats

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 comprising Zinfandel from vineyards in Dry Creek and Alexander 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

Aggressive hand canopy management was maintained. A green harvest and veraison thinning were performed to ensure even ripening and to keep crop loads in balance.

FERMENTATION REGIME

50% pump-over fermentation in closed-top stainless steel with delestage; 25% small, open-top fermentation with hand punch-down cap management; 25% stainless steel rotary tank fermentation. Fermented on the skins from 8 to 12 days before being transferred to barrels to complete malolactic fermentation.

HAND-HARVESTED

Sept. 10-Oct. 23, 2012

AVERAGE BRIX AT HARVEST

25.8°

BARREL REGIME

Aged 10 months in 60% American oak barrels (15% new); 35% French oak barrels (neutral); 5% Hungarian oak (neutral)

VARIETAL COMPOSITION

87% Zinfandel, 9% Petite Sirah, 2% Carignane, 2% Syrah

ALCOHOL

14.8%

RELEASE DATE

July 2013

SRP

\$24

