

ZINFANDEL — A WORLD CLASS VARIETY



We believe in Zinfandel's capacity to make fascinating wines that are bold, complex and age-worthy. Our philosophy in the vineyards and the cellar has always been informed by our fervent belief in Zinfandel as a world-class variety worthy of the same care, attention, and methods that might otherwise be reserved for varieties such as Cabernet Sauvignon or Pinot Noir.

For producers around the world, these other varieties such as Cabernet Sauvignon or Pinot Noir have a spiritual home somewhere in the Old World—Bordeaux and Burgundy, respectively. Zinfandel, in this way, is a uniquely American variety—it has found its spiritual home right here in America and, we would argue, in Sonoma County. There is *no* old world benchmark for Zinfandel—instead there is Seghesio.

To ensure we are consistently producing the highest-quality Zinfandel, we employ a number of unique-to-Seghesio techniques in the vineyard and the cellar:

- Head-trained old vine Zinfandel plantings must be farmed and harvested by hand, making Zinfandel a more labor-intensive variety than many others used in winemaking
- Use of open-top fermenters, most widely used for Pinot Noir, for Zinfandel, including about 40% of the wine that goes into Sonoma Zinfandel
- Gentle extraction through extensive delestage (rack and return) and the use of ripasso to retain freshness, minimize tannin extraction and increase overall quality
- Cultivation of indigenous yeast strains from our Home Ranch Vineyard that are used to ferment wines from the estate
- Rigorous fruit sorting done by hand in the vineyard and upon arrival to our winery to increase purity and quality
- In vineyards with field blends where ripening of different varieties occurs at different times, we will pick each block and variety separately to allow for optimal quality across varieties
- Regularly conduct "Second Picks" where we pick the same vineyard twice to get two different flavor profiles according to soil type
- Experience with Italian varieties, and especially Sangiovese, has had profound impact on our barrel program; refining cooperage selections to ensure minimal oak flavors in our wines
- Use of water bent barrels instead of fire bent to reduce toasted and smoky notes and prefer to use lighter toasts on barrels in general
- Experimenting with concrete and larger format barrels all the way up to 950 gallon casks



Our celebrated and food-friendly wines are crafted in small lots to reflect the best sites and vineyards for growing Zinfandel in Sonoma County and our style is defined by our commitment to making wines of balance, purity, and character.

Ten consecutive vintages of 90+ point scores from Wine Spectator as of 2018 vintage.



SONOMA ZINFANDEL

Our Sonoma Zinfandel represents our ideal expression of Sonoma County Zinfandel in any given vintage. Crafted from an average selection of more than 150 individual lots that are harvested from vineyards across Sonoma County, fermented separately and masterfully blended, our Sonoma Zinfandel is bright, richly fruited, bold, and always balanced.

- 60% of fruit is sourced from certified sustainable estate vineyards and the remaining 40% is sourced from growers with whom we have longstanding relationships.
 - Our introduction to the Seghesio style of Zinfandel, defined by our commitment to making wines of purity and balance with a focus on quality and substance.
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91 PTS
Wine Enthusiast
v2017



OLD VINE ZINFANDEL

Bold and spicy, Old Vine Zinfandel is a study in the complexity and intensity that truly old-vine Zinfandel, aged at least 50-years-old, can yield.

- Seghesio Family Vineyards guidelines for using the term “Old Vine” that requires vines to be a minimum 50 years old to be considered.
 - Our Old Vine Zinfandel is sourced from vineyards that are, on average, closer to 75 years old and farmed by some of Sonoma County’s oldest and most well-respected families in the wine business.
 - Fruit is sourced from prestigious sites for Old Vine Zinfandel including San Lorenzo Vineyard, Saini Family Vineyards, Pagani Ranch, Montafi Ranch, and others.
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94 PTS
Wine Spectator
v2017



CORTINA ZINFANDEL

Elegant and age-worthy, Cortina represents the peak expression of Zinfandel from Dry Creek Valley.

- The heart of this wine comes from Chen’s Vineyard, planted in 1972, making the vines nearly 50 years old.
 - Vineyards are planted to a combination of gravelly soils called Cortina, from which the wine gets its name.
 - Our most elegant expression of Zinfandel, Cortina is an expression of Dry Creek Valley at its finest.
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90 PTS
Wine Enthusiast
v2017



HOME RANCH ZINFANDEL

Our Home Ranch Zinfandel is built around the original vines planted by our founders in 1895. Five generations and 125 years in the making, it is a stunning expression of the heights to which Zinfandel can ascend.

- Winemaking team employs a combination of open-top fermenters and an indigenous yeast train cultivated from Home Ranch Vineyard.
 - A stunning expression of the heights to which Zinfandel can ascend — bold yet balanced, complex, and layered with an exceptional purity of fruit.
 - Every year, approximately 40% of the blend comes from the founding blocks of ancient vine Zinfandel planted in 1895.
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93 PTS
Wine Spectator
v2017



ROCKPILE ZINFANDEL

Rockpile Zinfandel is a perfect example of the muscular and minerally Zinfandel that this small and elevated AVA, with its cult-like following, produces.

- The Rockpile AVA is fairly new, established in 2002, and consists of approximately 160 acres of vineyards.
 - The vineyards are planted 800 feet above sea level along the western ridges above Dry Creek Valley.
 - Low yields of concentrated fruit make rich, muscular and mineral-driven Zinfandel.
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