

2013 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 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

The 2013 growing season began early with hardly any rainfall and few significant heat spikes. These ideal grape growing conditions produced wines with a great balance of acidity and sugar, good tannin structure, and excellent fruit flavors.

VINEYARD REGIME

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 REGIME

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

Sept. 7-Oct. 18, 2013

AVERAGE BRIX AT HARVEST

25.7°

BARREL REGIME

Aged 10 months in 57% American oak barrels (15% new); 31% French oak barrels (neutral); 12% Hungarian oak (neutral)

VARIETAL COMPOSITION

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

ALCOHOL

14.8%

RELEASE DATE

September 2014

SRP

\$24

