



2013 OLD VINE ZINFANDEL

Our Old Vine Zinfandel blends vineyards planted on the Dry Creek bench and the cooler southwest Alexander Valley. Although “old vine” is often loosely interpreted in the wine industry, our benchmark is minimum 50 years. However, the average age of our vines is approximately 70 years old. True old vine Zinfandel is distinguished by head-trained vines with thick, gnarled trunks and is planted with ancient clones dating back to the turn of the century.



FOOD AFFINITIES

Beef, barbecue, spicy cuisine and French bleu cheeses

TASTING NOTES

Deeply perfumed aromas of dark berries and old vine Zin's intrinsic briary spiciness

Layered bright fruit flavors reminiscent of a rich berry pie with a toasted crust

Old vine Zinfandel's complex spice undertones

Low yields in the vineyard preserved the vibrant natural acidity and balanced tannins

Long, persistent finish

VINEYARDS

This wine comes from the old head-pruned vineyards in Alexander and Dry Creek valleys farmed by the multi-generational Passalacqua and Saini families for Seghesio. The older vines devigorized root system produces less, yet more intense, fruit highlighting Zinfandel's briary spice characteristic.

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

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

FERMENTATION REGIME

Small-lot, open-top fermentors with punch-down maceration by hand. Total maceration time 9 days. The free run wines were barreled down to complete primary fermentation and undergo malolactic fermentation in barrel. The lots were racked twice prior to bottling.

HAND-HARVESTED

Sept. 8-Oct. 11, 2013

AVERAGE BRIX AT HARVEST

26.2°

BARREL REGIME

Aged 14 months in French, American and European oak barrels (20% new)

CASE PRODUCTION

11,300

VARIETAL COMPOSITION

93% Zinfandel, 7% Petite Sirah

ALCOHOL

14.8%

RELEASE DATE

September 2015

PRICE

\$40

