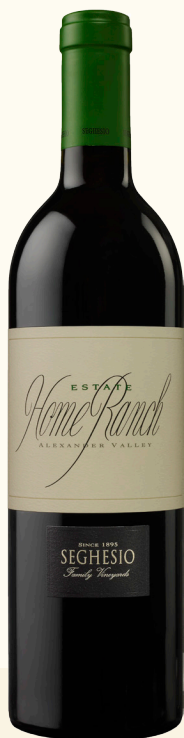


2014 HOME RANCH ZINFANDEL

“Pazienza, that was grandma’s favorite word—Patience.” – Edward Seghesio

With the core made from founder Edoardo Seghesio’s original planting in 1895, this wine is 120 years in the making. Home Ranch Zinfandel consistently receives high praise from the critics, allowing it to transcend the category into a world class wine that just happens to be made from Zinfandel.



FOOD AFFINITIES

A variety of potato preparations, such as Gnocchi Gorgonzola

BBQ meats - not too spicy

Blue cheese

TASTING NOTES

Blackberry, black plum and other brambly fruit characteristic of Alexander Valley

“Graham crust” undertones typical of the Home Ranch terroir

Subtle hints of oak, briary acidity and a finish of ripe peach

VINEYARDS

Long, warm days aided by the absence of marine influence marks this site in Alexander Valley. The soils are composed of clay and clay loam with underlying layers of basalt, sandstone and volcanic rock. Vines are challenged by the low nutrient level of the clay and the shallow topsoil, which both force them to produce more concentrated fruit.

VINTAGE

2014 was one of the warmest growing seasons on record in Northern California. Rain in late-March paved the way for available water through budbreak and bloom, but sustained warm weather coupled with depleted water reserves culminated with a slightly early, furiously paced compact harvest that was completed before the end of September.

VINEYARD REGIMEN

Our crews walk this venerable vineyard with willow switches, tipping the canes to drive lateral growth into the vine’s crown to provide shade when the canes droop late in the season. A green harvest and a post-suckering veraison thin are performed. Just prior to harvest, a touch-up pass ensures a harvest of evenly ripened fruit.

FERMENTATION REGIMEN

100% small lot, punch-down fermentation; 9-day maceration

HAND-HARVESTED

Zinfandel: Aug. 30 - Sept. 5, 2014

Petite Sirah: Sept. 13, 2014

AVERAGE BRIX AT HARVEST

26.0°

BARREL REGIMEN

Barrel aged 13 months in 20% new French oak; neutral barrels were a mixture of French and American oak

CASE PRODUCTION

2,287

VARIETAL COMPOSITION

94% Zinfandel, 6% Petite Sirah

ALCOHOL

14.8%

RELEASE DATE

May 2016

PRICE

\$58

