

SINCE 1895
SEGHESIO
Family Vineyards

2016 CORTINA ZINFANDEL

DRY CREEK VALLEY

Dry Creek Valley's winemaking culture was established in the 1850s, coinciding with Zinfandel's rise to prominence in the regions. Named for the gravelly loam soils prevalent up and down Dry Creek Valley, the Cortina grapes benefit from diurnal fluctuations, which preserve natural acidity and accentuate the wine's red fruit characteristics.

VINEYARDS

The core of this wine comes from Chen's Vineyard, planted in 1972 by fourth-generation Ted Seghesio and his father Ed. The site resides along the creek where the sandy soils produce rarefied Zinfandel. With mornings shrouded in fog and prevailing afternoon breezes from the marine influence, Cortina grapes benefit from longer hang times in normal seasons.

VINTAGE

2016 harvest began early and went by quickly. Although the summer was generally mild, spring's dry warm weather accelerated vine development, ultimately producing smaller berries and concentrated flavors. Sustained warm weather coupled with depleted water reserves culminated with a furiously paced compact harvest that was completed before the end of September, producing a vintage of exceptional quality.

WINEMAKING

Standard viticultural procedure for old vine Zinfandel includes a June pass to eliminate touching clusters or those on weak shoots. Mid-season canopy work is performed on the morning side of the canopy. Thinning at 80% veraison in August removes latent clusters. Finally, a touch-up pass is made just two weeks prior to harvest. Yields average 1.5 tons per acre. Punch-down cap management was performed using pneumatic punchdown devices. Maceration time varied from 8 to 12 days. Completed alcoholic fermentation in barrel before undergoing malolactic fermentation.



SIP & SAVOR

A bouquet of floral notes and earthiness give way to a palate bursting of mixed berry cobbler. Raspberry, blackberry and blueberry notes are layered with white pepper and baking spices. This luscious wine dances on the palate and finishes with fine tannins and balanced acidity. Pair with rich meats like rack of lamb and duck, especially with herb-based sauces and pastas such as gnocchi with pesto. Firm sheeps' milk cheeses, such as pecorino or pepato also compliment this wine.

VARIETAL COMPOSITION	100% Zinfandel
HARVEST	Sept. 2 - 23, 2016
AGING	Aged 14 months in 100% French oak (20% new). Racked once to blend and once to bottle.
ALCOHOL	15.3%
PRODUCTION	2458 cases
RELEASE DATE	November 2018
PEAK ENJOYMENT	3-5 years
PRICE	\$40

