

SINCE 1895
SEGHESIO
Family Vineyards

2016 OLD VINE ZINFANDEL
SONOMA COUNTY

Our Old Vine Zinfandel is a blend sourced from vineyards planted on the Dry Creek bench and the cooler southwest portion of Alexander Valley. Although “old vine” is interpreted differently across the wine industry, our benchmark is a minimum of 50 years. However, the average age of our vines is approximately 70 years old. True old vine Zinfandel is distinguished by a selection of ancient clones and head-trained vines with thick, gnarled trunks that date back to the turn of the 19th century.

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

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

The grapes were harvested and sorted by hand to ensure uniformly ripened fruit is delivered to the winery. After being crushed they were fermented in small open-top stainless steel tanks and mixed using pneumatic punch down devices, to facilitate extraction, and pumped over to allow for gentle aeration. New wine is drained to barrel after 10 days fermentation to complete alcoholic fermentation and undergo malolactic conversion. The wines were racked once prior to blending, and returned to barrel to integrate for 5 more months prior to bottling.



SIP & SAVOR

An elegant entry of briary red raspberry and dark fruits with a pleasing hint of cinnamon spice. Old Vine Zinfandel is all about mouthfeel, and this wine has a luscious mid-palate richness, integrated tannins, mouthwatering acidity and a long finish. Suggested food pairings for this wine include NY Steak or other grilled meats, mashed potatoes and roasted seasonal veggies. Also pairs with tomato-based pastas enhanced with meats or spices such as Strozzapreti with cauliflower and olives in garlic and chili spiked tomato sugo.

VARIETAL COMPOSITION	93% Zinfandel, 7% Petite Sirah
HARVEST	Aug. 30-Sept. 22, 2016
AGING	15 months in 20% New French Oak; 80% Neutral French and American Oak
ALCOHOL	15.6%
PRODUCTION	7357 cases
RELEASE DATE	February 2019
PEAK ENJOYMENT	3–7 years
PRICE	\$40

