

SINCE 1895
SEGHESIO
Family Vineyards

2018 ANGELA'S TABLE

SONOMA COUNTY

Every vintage, we harvest multiple diverse lots of Zinfandel that span the entire Sonoma County Zinfandel landscape. Each of these lots is produced under the careful eyes of winemaker Andy Robinson. The best of these lots are selected to make Sonoma Zinfandel. A small amount of Petite Sirah is added to honor century old traditions and to provide color and structure. The result is a wine that offers tantalizing raspberry, blueberry, classic briary and spicy flavors with a balance of components for which Seghesio wines are known.

VINEYARDS

A blend comprised of Zinfandel from vineyards in Russian River, Dry Creek and Alexander valleys.

VINTAGE

The 2018 growing season started off with slightly lower than average rainfall totals, however, due to their arrival in February and March the soils were near saturation during budbreak and heading into bloom. The onset of moderately warm May and June led to prolific growth in the vines and a slightly above average crop level on the vines. June and July were above average in temperature which allowed veraison to progress from late July into August. Harvest was unseasonably cool, lacking the typical heat spells that come in early September. This allowed for a slower, methodical harvest, accentuating higher acidity and lower brix, ideal for our varietals! A small rain event in early October followed by moderate temperatures extended the harvest through late October, allowing for increased flavor development.

WINEMAKING

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. The grapes were hand harvested and sorted as clusters and berries before being transferred to various fermentation tanks, with a breakdown of: 65% pump-over fermentation in closed top stainless steel with delestage through tub and screen; 25% small open top fermentation with hand punch-down cap management; and 10% stainless steel rotary tank fermentation. Fermented on the skins from 7 to 12 days before being transferred to barrels to complete malolactic fermentation.



SIP & SAVOR

With a bouquet of cedar, spice, and sun-ripened blackberries, our Sonoma Zinfandel makes a strong first impression. Bold and richly textured on the palate with an intensity and purity of fruit reflected in notes of wild blueberries, plum, and black currants. A light dusting of tannins provides structure and a long finish that is boueyed by fresh juicy acidity. This is a delightful wine to pair with red sauces, pizza, and barbeque, as well as sopressata and dry jack.

VARIETAL COMPOSITION

88% Zinfandel, 9% Petite Sirah, 1% Carignane, 2% Mixed Reds

HARVEST

September 6-November 6, 2018

AGING

9 months in 77% American oak (10% new), 23% neutral French oak

ALCOHOL

14.8%

PRODUCTION

8,000 cases

RELEASE DATE

October 2019

