



Bold and spicy, Old Vine Zinfandel is a study in the complexity and intensity that truly old-vine Zinfandel, aged at least 50-years-old, can yield.

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 a 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. The grapes for this wine were harvested by hand between September 11 and October 23.

VITICULTURE & WINEMAKING

The grapes were harvested and sorted by hand to ensure uniformly ripened fruit is delivered to the winery. After being lightly 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. Free Run wine is drained to barrel after 8 to 12 days on skins and allowed to complete alcoholic fermentation and undergo malolactic conversion. The wines are allowed to evolve for 10 months prior to blending, and returned to barrel to integrate for 5 more months prior to bottling. Aged 15 months in 17% New French Oak; 83% Neutral French and American Oak.

SIP & SAVOR

Notes of rich marionberry, cinnamon and dried sage fill the bouquet. A luscious entry of plum and huckleberry compote give way to a lengthy mid-palate of velvety tannins and dense structure. Beautifully balanced, this wine pairs well with Beef Braciolo, mushroom sugo, and cherry balsamic pork tenderloin.

ANALYSIS

PH
3.78

ALCOHOL
15.4%

TA
5.9 grams/liter

VARIETAL
87% Zinfandel,
9% Petite Sirah,
4% Alicante
Bouschet

KEY FACTS

- Old Vine Zinfandel vines produce fruit that is more intensely concentrated, complex, and consistent in quality.
- Seghesio Family Vineyards has established our own guidelines for using the term "Old Vine" that requires vines to be a minimum 50 years old to be considered.
- Our Old Vine Zinfandel is sourced from vineyards that are, on average, closer to 75 years old.