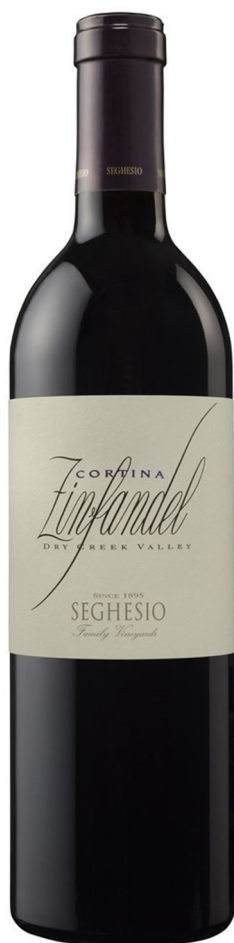


Seghesio,
`Cortina` Dry Creek Valley Zinfandel 2019
Sonoma County, California, USA

SINCE 1895
SEGHEGIO
Family Vineyards



Grape Varieties	100% Zinfandel
Winemaker	Andy Robinson
Closure	Natural Cork
ABV	15.2%
Residual Sugar	1.2g/L
Acidity	5.7g/L
Wine pH	3.81
Bottle Sizes	75cl
Notes	Carbon Neutral, Sustainable, Vegetarian, Vegan

PRODUCER

For over a century, the Seghesio family has played an integral role in the evolution of the region's viticulture. The winery was established in 1895, when Italian immigrant Edoardo Seghesio planted his first Zinfandel vines in what is now Seghesio's 'Home Ranch' vineyard in Alexander Valley. Edoardo and his wife Angela continued growing vines during the Prohibition years, and were the only winery in the region to survive that era. Seghesio's reputation for world class Zinfandel was cemented under the guidance of third generation Pete Seghesio and his cousin Ted Seghesio in the 1980s. Italian consultant winemaker Alberto Antonini's influence can be seen in the juicy, approachable style of Zinfandel that has become Seghesio's hallmark. Seghesio owns 120 hectares of sustainably-farmed vineyards across several renowned appellations in Sonoma, including Dry Creek Valley, Alexander Valley and Russian River Valley.

VINEYARDS

The majority of the fruit for this wine comes from Chen's Vineyard in the Dry Creek Valley which was planted in 1972 by fourth-generation Ted Seghesio and his father Ed. The site soil is diverse, with sandy soil along the creek and a gravelly loam called "Cortina" in the rest of the vineyard. With mornings shrouded in fog and afternoon tempered by ocean breezes, this vineyard ripens late producing grapes with concentrated flavours and refreshing acidity.

VINTAGE

The 2019 growing season was wet, which brought healthy cover crop growth and a full soil profile. By April, the rain started to slow and the soils dried out a bit, allowing the vineyard team to add large amounts of organic matter back to the soils. May added an additional five inches of rain. This topped off the soil profiles and aided in setting up the year for success. The summer was marked by warm days and cool nights. With healthy soils and good weather conditions, resulting in a balanced crop. Moderate autumn temperatures led to a gradual ripening for the development of complex, layered aromatics.

VINIFICATION

All grapes were hand picked and sorted at the winery, gently destemmed and transferred to small open-top fermenters without being pumped. The fermentations were macerated by pneumatic punch downs throughout the fermentation on skins which lasted for seven to ten days. The free run juice was drained and settled briefly before being transferred to barrels to complete malolactic fermentation. The wines were aged for 15 months in 95% French oak (13% new) and 5% neutral American oak.

TASTING NOTES

Aromas of violets, wild blueberry, cedar and moss give way to bright acidity on the palate. Cortina Zinfandel features vibrant blue fruit and a touch of white pepper that carries through to the wine's long and elegant finish.

LIBERTY WINES