

Seghesio,

`Home Ranch` Alexander Valley Zinfandel 2022

Sonoma County, California, USA

SINCE 1895
SEGHESIO
Family Vineyards



Grape Varieties	88% Zinfandel 12% Petite Sirah
Winemaker	Andy Robinson
Closure	Natural Cork
ABV	15.5%
Acidity	5.7g/L
Wine pH	3.62
Bottle Sizes	75cl
Notes	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

Seghesio's 'Home Ranch' estate vineyard was planted in 1895 beside the family home. Many of these original vines remain, with replanting over the years undertaken using a massal selection from them. The soils are composed of clay and clay loam with underlying layers of basalt, sandstone and volcanic rock. The low nutrient level of the clay and the shallow topsoil force the vines to produce exceptional, concentrated fruit.

VINTAGE

The 2022 growing season began with very little rainfall through winter, which led into a prolonged frost season lasting late into April. July and August warmed up significantly, causing a threat of sun damage in the vineyards, which was mitigated with expert canopy management. Yet, this was only the beginning. Record-shattering high temperatures of more than 47° C were reached at the beginning of September. This pushed ripening and resulted in the fastest harvest on record at Seghesio Family Vineyards to preserve the quality of the fruit.

VINIFICATION

The heatwave during harvest led to hand-harvesting at night to preserve acidity in the fruit. After sorting and de-stemming, the grapes were transferred to small, open-top fermenters without pumping. Punch downs were undertaken using a pneumatic plunger during maceration, over 9-12 days, before the free run juice was drained and transferred to barrel to complete malolactic fermentation. The wine aged for 15 months in 10% new French oak barrels and 90% neutral French and American oak barrels, before being racked twice prior to blending and once again before bottling.

TASTING NOTES

This Zinfandel has the blackcurrant, black plum and other brambly fruit characteristics of the Alexander Valley. The palate is textured and complex, defined by notes of ripe black fruits and subtle spice, with hints of oak accompanied by fresh acidity and soft tannins.

LIBERTY WINES