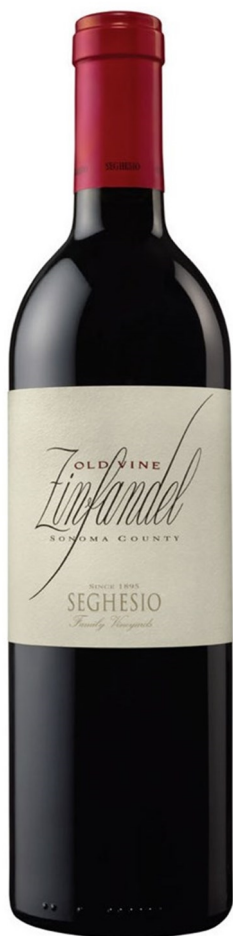


Seghesio,
`Old Vines` Sonoma County Zinfandel 2022
Sonoma County, California, USA

SINCE 1895
SEGHEsIO
Family Vineyards



Grape Varieties **88% Zinfandel**
 11% Petite Sirah
 1% Alicante Bouschet

Winemaker	Andy Robinson
Closure	Natural Cork
ABV	15%
Acidity	5.53g/L
Wine pH	3.83
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 grapes were primarily sourced from estate-grown, old head-pruned vineyards in the Dry Creek Valley and cooler southwest Alexander Valley. These vines have an average age of approximately 70 years, and are subject to meticulous canopy management, which includes green harvest, weak shoot removal and veraison thinning. These older vines have a low vigour root system, resulting in naturally low yields of concentrated fruit that accentuate the expressive, spicy natural character of old-vine Zinfandel.

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

After hand harvesting and sorting, the grapes were lightly crushed and fermented in small open-top stainless-steel tanks with pneumatic punch downs and intermittent pump overs to gently aerate the juice during skin maceration. After 81-12 days of skin contact, the juice was transferred to barrel for alcoholic and malolactic fermentation. It was then aged for ten months prior to blending (13% new French oak and 87% neutral French and American oak), then returned to barrel to integrate for five more months prior to bottling.

TASTING NOTES

This wine has deep aromatics of black plum, fig, and baking spices. On the palate, the wine opens with roasted figs, baking spices and mocha. Savoury notes and lengthy tannins on the mid-palate give way to a rich, velvety finish with intense structure and impressive balance.