

Seghesio,

`Home Ranch` Alexander Valley Zinfandel 2021
Sonoma County, California, USA

SINCE 1895
SEGHEGIO
Family Vineyards



Grape Varieties	90% Zinfandel 10% Petite Sirah
Winemaker	Andy Robinson
Closure	Natural Cork
ABV	15.5%
Residual Sugar	1.86g/L
Acidity	5.7g/L
Wine pH	3.78
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 estate vineyard in Alexander Valley was planted in 1895 alongside the family home. 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 more concentrated fruit.

VINTAGE

Despite limited water supply and eventual bans on irrigation throughout Dry Creek and Alexander Valleys the 2021 harvest delivered excellent results. Minimal extreme heat allowed the fruit to ripen at a moderate pace developing good levels of acidity and preventing significant dehydration. Some varieties saw reduced yields, however this led to intensely flavoured and concentrated fruit.

VINIFICATION

The grapes were hand harvested and sorted before being gently destemmed and transferred in to small open-top fermenters. The fermentations were punched down by a pneumatic plunger during maceration for 9-12 days before the free run wine was drained and transferred to barrels. The wine was aged 15 months in 15% new French oak barrels with the remainder in neutral French and American oak barrels. The wine was racked twice prior to blending and once to bottle.

TASTING NOTES

This Zinfandel has the blackcurrant, black plum and other brambly fruit characteristics of the Alexander Valley. On the palate, there are flavours of ripe black fruits and spice, with subtle hints of oak accompanied by a fresh acidity and soft tannins.

LIBERTY WINES