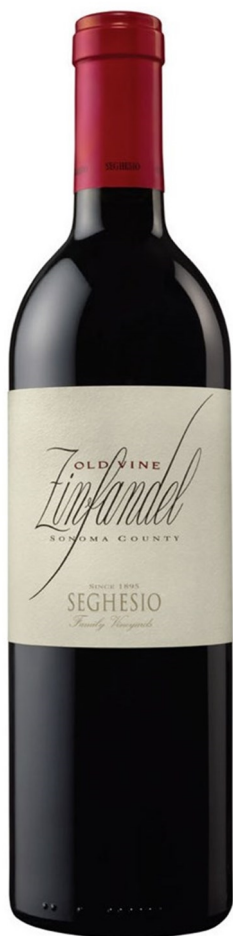


Seghesio,
`Old Vines` Sonoma County Zinfandel 2023
Sonoma County, California, USA

SINCE 1895
SEGHEGIO
Family Vineyards



Grape Varieties

83%	Zinfandel
7%	Petite Sirah
5%	Alicante Bouschet
5%	Carignan

Winemaker	Andy Robinson
Closure	Natural Cork
ABV	15%
Acidity	6.06g/L
Wine pH	3.78
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

The grapes were primarily estate-grown from old head-pruned vineyards in the Dry Creek bench and the cooler southwest Alexander Valley. The average age of the vines is approximately 80 years old. Careful canopy management is employed including green harvest, weak shoot removal and veraison thinning. The older vines' devigorised root systems produce less, yet more intense fruit, highlighting Zinfandel's spicy characteristics.

VINTAGE

In 2023, abundant rainfall at the start of the growing season brought both benefits and challenges. As sunny weather arrived, regenerative vineyard management were implemented. Favourable summer conditions with cool nights, mild afternoons, and no extreme heat, ensured a smooth harvest of high-quality fruit. Grapes were harvested between September 8th and October 31st, 2023.

VINIFICATION

The grapes were harvested and sorted by hand to ensure the highest quality and uniform ripeness. After being lightly crushed the grapes 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. The free-run was drained to barrel after 8 to 12 days on skins and allowed to complete alcoholic fermentation and malolactic fermentation. The wines were aged for ten months prior to blending and returned to barrel to integrate for five more months prior to bottling. The wine was then aged for 14 months in 17% new French oak and 83% neutral French and American oak.

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 dense finish with intense structure and impressive balance.

LIBERTY WINES