Seghesio,

Sonoma County Zinfandel 2024

Sonoma County, California, USA



Grape Varieties	**87% Zinfandel** **7% Petite Sirah** **3% Other red varieties** **1% Syrah** **1% Carignan** **1% Mataro**
Winemaker	**Andy Robinson**
Closure	**Natural Cork**
ABV	**15%**
Acidity	**6.1g/L**
Wine pH	**3.78**
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 sourced from vineyards across the Sonoma, Russian River, Alexander and Dry Creek Valleys. 55% of these are regeneratively farmed and estate-owned, with the remainder operated by like-minded growers with whom Seghesio have long-standing relationships. Yield management is used to allow optimal sun exposure while minimising the risk of heat damage. The vines produce intensely aromatic and concentrated fruit, creating wines that are distinctive of Sonoma.

VINTAGE

The 2024 vintage began with above-average rainfall that replenished the vines and continued into January. Canopy management was carried out by the vineyard, including shoot thinning. Throughout late spring and into summer, temperatures rose above average but cool nights remained, allowing for balanced fruit development. Consistent weather as harvest approached kept the vines well-paced in phenolic development. Harvest began on 27th August and concluded 10th October, with most fruit being picked in September.

VINIFICATION

The vineyards were hand-harvested and fermented separately, in small parcels per block, resulting in 150 separate fermentations. The Seghesio team employed a range of techniques depending on the nuances of each variety and parcel. 65% were fermented in closed-top stainless-steel tanks with closed-system pump overs. 25% were placed into open-top fermenters with pneumatic-assisted punch-down cap management. The remaining 10% underwent fermentation in a stainless-steel rotary tank. The wine was aged for 10 months in 7% new American oak and 93% neutral French and American oak barrels. It was racked once upon completion of malolactic fermentation and once more before blending and bottling.

TASTING NOTES

This is a richly-textured and elegant Zinfandel brimming with notes of blackberry, blackcurrant, plum, dark cherry and savoury allspice aromas. The palate is bright with supple tannins and a hint of vanilla on the finish.