

SINCE 1895
SEGHEGIO
Family Vineyards

2017 OLD VINE ZINFANDEL

SONOMA COUNTY

Our Old Vine Zinfandel is a blend sourced from vineyards planted on the Dry Creek bench and the cooler southwest portion of Alexander Valley. Although “old vine” is interpreted differently across the wine industry, our benchmark is a minimum of 50 years. However, the average age of our vines is approximately 70 years old. True old vine Zinfandel is distinguished by a selection of ancient clones and head-trained vines with thick, gnarled trunks that date back to the turn of the 20th century.

VINEYARDS

This wine comes from the old head-pruned vineyards in Alexander and Dry Creek valleys farmed by the multi-generational Passalacqua and Saini families for Seghesio. The older vines devigorized root system produces less, yet more intense, fruit highlighting Zinfandel’s briary spice characteristic.

VINTAGE

The 2017 winter saw roughly double the average rainfall totals, ending a five-year extended drought condition in the region. This led to abundant vegetative growth in the spring as soils were saturated well through bloom. Extreme heat beginning in April provided hints at what would become another record-breaking year of temperatures throughout the growing season. Harvest kicked off August 31 with ten consecutive days over 100°F. This was followed by a significant cooling trend which allowed for added hang time, leading to increased flavor development.

WINEMAKING

The grapes were harvested and sorted by hand to ensure uniformly ripened fruit is delivered to the winery. After being crushed they 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. New wine is drained to barrel after 8 to 12 days on skins and allowed to complete alcoholic fermentation and undergo malolactic conversion. The wines are allowed to evolve for 10 months prior to prior to blending, and returned to barrel to integrate for 5 more months prior to bottling.



SIP & SAVOR

On the nose, notes of cherry, cedar and cigar box linger with aromas of fresh licorice. Deftly structured on the palate with well-integrated tannins, fresh notes of pomegranate and red currants, a velvety mouthfeel and luscious finish, this is a wine that is built to age. Pair with dishes such as beef braciolo that feature richly flavored red sauces or a vegetarian sugo over pasta.

VARIETAL COMPOSITION

86% Zinfandel, 8% Petite Sirah, 3% Carignane, 3% Mixed Field Blend Reds

HARVEST

Aug. 30-Sept. 27, 2017

AGING

Barrel aged 15 months in 16% new French oak and the remainder in neutral French and American Oak.

ALCOHOL

15.6%

PRODUCTION

6,374 cases

RELEASE DATE

February 2020

PEAK ENJOYMENT

3–5 years

PRICE

\$40

