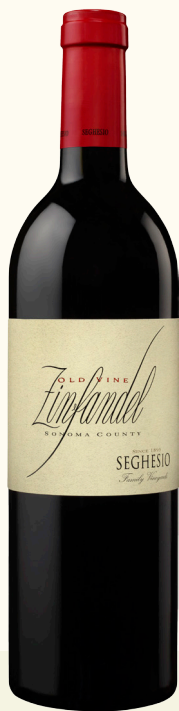




2011 OLD VINE ZINFANDEL

Seghesio Old Vine Zinfandel blends the finest lots from vineyards planted between 1920 and 1950 on the benchlands of the Dry Creek and western Alexander valleys. Although “old vine” is often loosely interpreted in the wine industry, our benchmark is 50 years. True old vine Zinfandel is distinguished by dry-farmed, thick, gnarled trunks and is planted with historic clones dating back to the years before Prohibition. In each of these old blocks, vines of Carignane and/or Petite Sirah are interplanted, as was typical of the era.



VINEYARDS

Estate-farmed, head-pruned vineyards in Alexander and Dry Creek valleys

VINTAGE

The 2011 growing season was a cool one, with a wet spring and lower-than-average summer temperatures. Harvest began three weeks behind schedule.

VINEYARD REGIME

Our standard, rigorous farming protocol was performed: shoot suckering, canopy leafing, weak shoot fruit removal, removal of all touching clusters, veraison thinning and, finally, a post-veraison touch-up pass.

FERMENTATION REGIME

Small-lot, open-top fermentors with punch-down maceration by hand. Total maceration time 9 days.

FOOD AFFINITIES

Beef, barbecue, spicy cuisine and French bleu cheeses

TASTING NOTES

Deeply perfumed aromas of dark berries and old vine Zin's intrinsic briary spiciness

Layered bright fruit flavors reminiscent of a rich berry pie with a toasted crust

Old vine Zinfandel's complex spice undertones

Low yields in the vineyard preserved the vibrant natural acidity and balanced tannins

Long, persistent finish

HAND-HARVESTED

Sept. 19-Oct. 13, 2011

AVERAGE BRIX AT HARVEST

26.4°

BARREL REGIME

Aged 14 months in 100% French oak (20% new barrels)

VARIETAL COMPOSITION

90% Zinfandel, 10% Petite Sirah

ALCOHOL

14.8%

RELEASE DATE

June 2013

SRP

\$38

