

SINCE 1895
SEGHESIO
Family Vineyards

2017 CORTINA ZINFANDEL
DRY CREEK VALLEY

Dry Creek Valley's winemaking culture was established in the 1850s, coinciding with Zinfandel's rise to prominence in the region. Named for the gravelly loam soils prevalent up and down Dry Creek Valley, the Cortina grapes benefit from diurnal fluctuations, which preserve natural acidity and accentuate the wine's red fruit characteristics.

VINEYARDS

The core of this wine comes from Chen's Vineyard, planted in 1972 by fourth-generation Ted Seghesio and his father Ed. The site resides along the creek where the sandy soils produce rarefied Zinfandel. With mornings shrouded in fog and prevailing afternoon breezes from the marine influence, Cortina grapes benefit from longer hang times in normal seasons.

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

Standard viticultural procedure for old vine Zinfandel includes a June pass to eliminate touching clusters or those on weak shoots. Mid-season canopy work is performed on the morning side of the canopy. Thinning at 80% veraison in August removes latent clusters. Finally, a touch-up pass is made just two weeks prior to harvest. Yields average 1.5 tons per acre. 100% hand punch-down fermentation in small (6 to 9 ton) open-top fermentors. Maceration time varied from 8 to 12 days. Completed alcoholic fermentation in barrel before undergoing malolactic fermentation.



SIP & SAVOR

Always one of our most elegant and polished expressions of Zinfandel, Cortina has a bold flavor profile while being balanced and lithe on the palate. Notes of boysenberry, mulberry, cedar and clove complement the wine's finely integrated tannins. A perfect partner to this wine would be a rack or leg of lamb. The richness of the wine and the combination of berry and spice notes would meld perfectly with the lamb's rich and slightly gamey flavor.

VARIETAL COMPOSITION	100% Zinfandel
HARVEST	September 2017
AGING	Aged 14 months in 75% French oak (17% new), 25% American oak (100% neutral).
ALCOHOL	15.5%
PRODUCTION	2936 cases
RELEASE DATE	November 2019
PEAK ENJOYMENT	3-5 years
PRICE	\$40

