EST. 1895 SEGHESIO FAMILY VINEYARDS

2020 SONOMA ZINFANDEL

Our Sonoma Zinfandel represents our ideal expression of Sonoma County Zinfandel in any given vintage. Crafted from an average selection of more than 150 individual lots that are harvested from vineyards across Sonoma County, fermented separately and masterfully blended, our Sonoma Zinfandel is bright, richly fruited, bold, and always balanced.

VINTAGE

The 2020 vintage was marked by lower-than-average rainfall overall, with Sonoma receiving about 55% of average precipitation. Cool weather at the start of the vintage, in March and April, led to some late-season frost with overnight low's plunging into the 30's through the beginning of May. Summer got off to a slow start with warm days through June and July and a coastal fog rolling in with the onset of veraison to provide a moderating influence. August was hot, with one particularly scorching heatwave that kept temperatures above 100 degrees for ten days in a row and brought some unusual lightning storms to the region that ultimately sparked a series of devastating fires in the region. As the smoke cleared, the weather cooled and presented ideal conditions to begin harvest after a review of the vineyards. Those intense heat spikes of the growing season helped to drive intensity and develop ripe fruit flavors in our grapes. Cooler temperatures at the end of the season ensured balanced acidity and sugar levels and allowed for longer hang times, resulting in softer tannins and complex phenolics.

VITICULTURE & WIN EMAKING

Aggressive hand canopy management was maintained throughout the season. Yield management techniques were employed to ensure even ripening and to keep crop loads in balance. The blend is comprised of vineyards ranging from Sonoma Valley, Russian River Valley, Alexander Valley and Dry Creek and are 55% estate grown and 45% purchased from long-standing grower relationships. The grapes were hand harvested in small lots resulting in over 150 different small fermentations, allowing each vineyard block to express its individual characteristics. Due to the wildfires breaking out prior to the beginning of harvest, we assessed grapes in the vineyards prior to picking and were forced to not pick a significant percentage of the harvest. This rigorous selection continued throughout the winemaking process and we took steps throughout to ensure a contamination free environment for the wine. This included limiting any exposure of the wines to the outside air electing to forego delestage or splash racking for this vintage. We utilized various fermentation techniques with a breakdown of: 65% pump-over fermentation in closed top stainless steel with closed system pumpover devices; 25% small open top fermentation with pneumatic assisted, punch-down cap management; and 10% stainless steel rotary tank fermentation. Each is chosen to maximize the best attributes of the fruit. New wines fermented on the skins from 7 to 12 days before being settled to remove solids quickly and transferred to barrels to complete malolactic fermentation. Aged for 10 months in 15% once filled American oak, and 85% neutral French and American oak barrels. Racked once upon completion of malolactic fermentation and once to blend and bottle.

SIP & SAVOR

An expressive burst of aromas of deep dark fruits lead into layered tones of lifted red fruit and a soft, luscious mid-palate. A juicy, vibrant entry with notes of black cherry, black raspberry, fig, baking spice and fresh Santa Rosa plum, is interwoven with supple, textured tannins and acidity on the long, complex finish. Pair well with grilled steak, sausage and peppers with cheesy polenta, and pasta dishes with tomato-based sauces such as baked rigatoni or pappardelle Bolognese. Pairs well with semi-hard cheeses such as dry jack – our favorite is from a local Sonoma producer, Vella Cheese Company – and aged cheddar or gouda.

ANALYSIS

V ARIETALS 86% Zinfandel, 10% Petite Sirah, 2% Alicante Bouschet, 2% Mixed Reds

ALCOHOL 15%

TA 5.7 grams/liter PH 3.84



 Our introduction to the Seghesio style of Zinfandel, defined by our commitment to making wines of purity and balance with a focus on quality and substance. 55% of fruit is sourced from certified sustainable estate vineyards and the remaining 45% is sourced from growers with whom we have longstanding relationships. Eleven consecutive vintages of 90+ point scores from Wine Spectator as of 2019 vintage.

