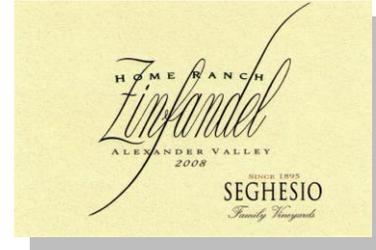

2009 Home Ranch Zinfandel

In 1893, newlyweds Edoardo and Angela Seghesio purchased their first home in Alexander Valley. As winemaker for the most prominent winery in Sonoma County, Edoardo recognized great vineyard potential surrounding the modest home. In 1895, he planted the Home Ranch vineyard and began the Seghesio tradition of Sharing Uncommon Ground.



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| Vineyard Location | Estate, head-pruned vineyard in Alexander Valley |
| Vintage | Overall, 2009 was a nearly ideal growing season with gradual ripening due to cooler temperatures with daily minimums below the 30-year average. Tannins and flavors developed gradually without the usual heat spikes, but a warm September punctuated the vintage by bringing the fruit to full ripeness. |
| Vineyard Regime | Our crews walk this venerable vineyard with willow switches, tipping the canes to drive lateral growth into the vine's crown to provide shade when the canes droop late in the season. Both a green harvest and a veraison thin are performed. Just prior to harvest, a touch-up pass ensures a harvest of evenly ripened fruit. |
| Hand-Harvested | Sept. 23 – Oct. 2, 2009 |
| Average Brix at Harvest | 26.3° |
| Fermentation Regime | 100% small-lot, punch-down fermentation by hand; 8-12 day maceration |
| Barrel Regime | Barrel-aged 11 months in 75% French oak and 25% American oak (25% new barrels) |
| Food Affinities | Beef, game, red sauces, spicy cuisine and—one of our favorites—mascarpone cheese |
| <i>Alcohol – 15%</i> | <i>Release Date – April 2011</i> |

Winemaker Notes:

Our 2009 Home Ranch Zinfandel displays generous helpings of blackberry, raspberry and other brambly fruit characteristic of the warm Alexander Valley climate. Smelling these aromas heaped upon undertones of “graham crust” typical of our Home Ranch terroir paints a vivid picture of our Home Ranch Zinfandel vines at harvest time. On the palate, these components are threaded together seamlessly with subtle hints of oak, briary acidity and the soft, ripe fruit tannins that will come to embody the 2009 vintage. Could it be that we've finally found a way to bottle Ed Seghesio's famed marionberry and vanilla ice cream dessert?!