SINCE 1895
SEGHESIO
Family Vineyards

Zinfandel & Small Lots Collection

2010 CORTINA ZINFANDEL

In the early 1900s, Seghesio Family Vineyards began purchasing fruit from growers in Dry Creek Valley in recognition of the area's great potential for Zinfandel. Our Dry Creek Valley appellation Zinfandel is sourced from some of the valley's best benchland sites as well as from the estate-farmed Cortina vineyard, named for the dominant soil type of this area. Cortina is a gravelly loam that contributes to Dry Creek Valley's reputation as one of the finest places in the world to grow Zinfandel.

FOOD AFFINITIES
Herb-rubbed meats, spicy cuisine and hearty pastas

TASTING NOTES
Bright aromas of dark cherry and black raspberry.

Upfront fruit appeal supported with underpinnings of complexity and slight white pepper spice.

Soft entry develops into warm, full mid-palate.

Finish strikes ideal balance of tannins, fruit and acidity.

VINEYARDS
Two dry-farmed, head-pruned vineyards in the heart of Dry Creek Valley: Cortina Vineyard and another planted in 1942. Together, these are our two lowest-yielding vineyard sites.

VINTAGE
The 2010 vintage is the coldest on record over the past 40 years. Cool, wet, foggy spring conditions lingered into summer. Canopies were opened to take advantage of greater fruit exposure to encourage ripening and to stave off mildew pressure. In late August, a heat wave hit Northern Sonoma County.

VINEYARD REGIME
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.

FERMENTATION REGIME
100% hand punch-down fermentation in small (6-ton) open-top fermentors. Maceration time varied from 8 to 12 days. Finished alcoholic fermentation in barrel before undergoing malolactic fermentation.

HAND-HARVESTED
Sept. 27–Oct. 11, 2010

AVERAGE BRIX AT HARVEST
25.7°

BARREL REGIME
Aged 14 months in 75% French oak (25% new) and 25% American oak barrels (all neutral)

VARIETAL COMPOSITION
100% Zinfandel

ALCOHOL
14.8%

RELEASE DATE
February 2013

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