



2015 HOME RANCH ZINFANDEL

“Pazienza, that was grandma’s favorite word—Patience.” – Edward Seghesio

With the core made from founder Edoardo Seghesio’s original planting in 1895, this wine is 120 years in the making. Home Ranch Zinfandel consistently receives high praise from the critics, allowing it to transcend the category into a world class wine that just happens to be made from Zinfandel.



VINEYARDS

Long, warm days aided by the absence of marine influence marks this site in Alexander Valley. The soils are composed of clay and clay loam with underlying layers of basalt, sandstone and volcanic rock. Vines are challenged by the low nutrient level of the clay and the shallow topsoil, which both force them to produce more concentrated fruit.

VINTAGE

2015 was one of the earliest harvests on record in Sonoma County. Although the summer was generally mild, spring’s dry warm weather accelerated vine development, ultimately producing smaller berries and concentrated flavors. Sustained warm weather coupled with depleted water reserves culminated with a furiously paced compact harvest that was completed before the end of September, producing a vintage of exceptional quality.

VINEYARD REGIMEN

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. A green harvest and a post-suckering veraison thin are performed. Just prior to harvest, a touch-up pass ensures a harvest of evenly ripened fruit.

FERMENTATION REGIMEN

The grapes were hand sorted as clusters and berries before being gently transferred to small open-top fermenters. The fermentations were conducted utilizing punch-down cap maceration for an average of 9 days before being drained to barrel to complete malolactic fermentation.

FOOD AFFINITIES

A variety of potato preparations, such as Gnocchi Gorgonzola

BBQ meats - not too spicy

Blue cheese

TASTING NOTES

Blackberry, black plum and other brambly fruit characteristic of Alexander Valley

“Graham crust” undertones typical of the Home Ranch terroir

Subtle hints of oak, briary acidity and a finish of ripe peach

HAND-HARVESTED

Zinfandel: Aug. 15 - Sept. 3, 2015

Petite Sirah: Sept. 4, 2015

AVERAGE BRIX AT HARVEST

25.8°

BARREL REGIMEN

Barrel aged 12 months in 20% new French oak; neutral barrels were a mixture of French and American oak

CASE PRODUCTION

2,493

VARIETAL COMPOSITION

92% Zinfandel, 8% Petite Sirah

ALCOHOL

15.3%

RELEASE DATE

March 2017

PRICE

\$58

