

EST. 1895
SEGHE SIO
FAMILY VINEYARDS

2019 OLD VINE ZINFANDEL

DRY CREEK VALLEY — ALEXANDER VALLEY
SONOMA COUNTY

SIGNATURE ZINFANDEL



Bold and spicy with rich, briary fruit, our Old Vine Zinfandel showcases the complexity and intensity that only truly old vines can yield. For us, "Old Vine" means that the vines are at least 50 years old, and we source grapes for this wine from exceptional vineyards that are closer to 75 years old on average.

VINTAGE

The start of the 2019 growing season was wet, however the silver lining to a wet winter and spring is healthy cover crop growth and a full soil profile. By April, rain had started to slow and the soils dried out a bit, allowing us to add large amounts of organic matter back to the soils. The summer was marked by warm days and cool nights. With healthy soils and good weather, bloom went well and our vineyards set a very nice balanced crop. Irrigation was held to a minimum throughout the growing season. Moderate temperatures into mid-September led to a gradual ripening curve for the grapes approaching harvest dates, allowing for a methodical harvest, preserved bright fruit flavors and refreshing acid structure in the wines. The wines also showcase a fully ripe, soft tannin structure that extended gradual ripening promotes. The fruit for this wine was hand-harvested between September 28 and October 8, 2019.

VITICULTURE & WINEMAKING

The grapes were harvested and sorted by hand to ensure uniformly ripened fruit is delivered to the winery. After being lightly crushed they were fermented in small open-top stainless steel tanks and mixed using pneumatic punch down devices - to facilitate extraction, and pumped over to allow for gentle aeration. Free-run wine is drained to barrel after 8 to 12 days on skins and allowed to complete alcoholic fermentation and undergo malolactic conversion. The wines are allowed to evolve for 10 months prior to blending, and returned to barrel to integrate for 5 more months prior to bottling. Aged 15 months in 15% New French Oak; 85% Neutral French and American Oak.

SIP & SAVOR

Notes of ripe blackberry, baking spices and underbrush fill the bouquet. A rich entry of plum and cherry compote give way to a full mid-palate of smooth tannins and intense structure. Beautifully balanced, this wine pairs well with Beef Braciolo, mushroom sugo, and cherry balsamic pork tenderloin.

ANALYSIS

PH
3.55
ALCOHOL
15.5%
TA
5.6 grams/liter
VARIETAL
89% Zinfandel,
11% Petite Sirah,