

EST. 1895
SEGHE SIO
 FAMILY VINEYARDS

2019 TODD BROTHERS ZINFANDEL

ALEXANDER VALLEY — SONOMA COUNTY



Todd Brothers Ranch was planted in 1958 in the hills above Geyserville. Thick, head-trained vines wind up a steep slope of shallow, red volcanic soil that limits yields and increases concentration in the small berries that these vines struggle to produce. The refined intensity and opulent structure are hallmarks of this extraordinary vineyard, farmed today by third- and fourth-generation Todd family members.

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. 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 and led to a gradual ripening curve for the grapes approaching harvest dates that preserved bright fruit flavors and refreshing acid structure in the wines. The wines also showcase a fully ripe, soft tannin structure.

VITICULTURE & WINEMAKING

Todd Brothers Ranch extends over the rolling hills above the town of Geyserville in the Alexander Valley. The head-trained vines grow in shallow iron-rich rock and clay soils. The grapes were hand sorted and destemmed into small, open-top stainless-steel fermenters. The wines fermented on skins for 9–12 days before being drained to barrels to complete malolactic fermentation. Aged 15 months in 16% New French Barrels (Orion); 84% Neutral French and American Oak Barrels.

ANALYSIS

VARIETALS	PH	ALCOHOL	TA
100% Zinfandel	3.95	15.5%	5.5 grams/liter

SIP & SAVOR

Notes of kirsch, black currant, raspberry and pie crust are layered to create an expressive and inviting bouquet. Layers of black fruit flood the palate of this plush and velvety wine, which is held aloft by taut acidity and supple tannins. Pair with braised red meat and roasted wild mushrooms.