



*Planted in 1926, these vineyard blocks are some of the oldest in the Dry Creek Valley and farmed by fourth generation Saini family members. The Seghesio and Saini families have a long and rich history of working together over four generations. Our Saini Farms Zinfandel is sourced mainly from old vine blocks planted on the Dry Creek bench, which is composed of gravelly clay loam with a striking red color and exceptional drainage that stresses the vines, encouraging concentration and structure in the resulting wine.*

#### VINTAGE

The 2020 vintage was marked by lower-than-average rainfall overall, with Sonoma receiving about 55% of average precipitation. Cool weather at the start of the vintage, in March and April, led to some late-season frost with overnight low's plunging into the 30's through the beginning of May. Summer got off to a slow start with warm days through June and July and a coastal fog rolling in with the onset of veraison to provide a moderating influence. August was hot, with one particularly scorching heatwave that kept temperatures above 100 degrees for ten days in a row and brought some unusual lightning storms to the region that ultimately sparked a series of devastating fires in the region. As the smoke cleared, the weather cooled and presented ideal conditions to begin harvest after a review of the vineyards. Those intense heat spikes of the growing season helped to drive intensity and develop ripe fruit flavors in our grapes. Cooler temperatures at the end of the season ensured balanced acidity and sugar levels and allowed for longer hang times.

#### VITICULTURE & WINEMAKING

The grapes were hand sorted and destemmed into small, open-top stainless-steel fermenters. Punch down cap management was performed using pneumatic devices. The wine fermented on skins for 9 to 15 days before being drained to barrel to complete malolactic fermentation. The wine was racked twice prior to blending at 10 months into aging and returned to barrel for 4 more months before bottling. Barrel aged for 14 months in 12% 2nd fill French oak, 88% Neutral French oak.

#### ANALYSIS

VARIETALS	ALCOHOL	PH	TA
100% Zinfandel	15.5%	3.69	5.8 grams/liter

#### SIP & SAVOR

Bright and earthy on the nose, the wine features notes of black cherry cola and blackberry crumble. This wine has great intensity and structure with silky dense fruit upon entry, and notes of dark chocolate shavings, star anise and raspberry on the palate with a dusting of spice on the wine's rich lingering finish. Grilled steaks and spicy marinated lamb kebobs would pair terrifically, and aged gouda and pastas sauced with a meaty tomato ragu would be splendid as well.