

EST. 1895  
**SEGHE SIO**  
 FAMILY VINEYARDS

# 2020 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 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 & WINE MAKING

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 harvested between September 3rd and September 11th and 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 14% 1 year old French Barrels; 86% Neutral French and American Oak Barrels.

## ANALYSIS

<b>VARIETALS</b>	<b>ALCOHOL</b>
100% Zinfandel	15.5%
<b>PH</b>	<b>TA</b>
3.83	5.7 grams/liter

## SIP & SAVOR

Notes of black plum, clay earth, cardamom and lavender. With a juicy, luscious, and vibrant mid-palate of blackberry and homemade crisp pie crust 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.