



*Our Sonoma Zinfandel represents our ideal expression of Sonoma County Zinfandel in any given vintage. Crafted from an average selection of more than 150 individual lots that are harvested from vineyards across Sonoma County, fermented separately and masterfully blended, our Sonoma Zinfandel is bright, richly fruited, bold, and always balanced.*

#### VINTAGE

The 2021 Harvest arrived with a soft landing despite the limited water supply and eventual bans on irrigation throughout Dry Creek and Alexander Valleys. We experienced very few extremely hot days and were happily able to allow grapes to ripen at a moderate pace without significant dehydration or loss of acidity. Yields in some varieties were reduced due to low moisture earlier in the season, specifically during budbreak and bloom, however those reduced yields have led to intensely flavored grapes and the subsequent wines made from them ooze varietal character and vibrant mouthfeel. The grapes were hand-harvested August 31-October 6th 2021

#### VITICULTURE & WINEMAKING

Aggressive hand canopy management was maintained throughout the season. Yield management techniques were sparingly employed, as crop yields appeared notable reduced reflecting the low winter rainfall totals. These were performed methodically to eliminate stacked clusters and allow optimal sunlight on the clusters, without over-exposing them to the intense heat of the Summer sun. Balanced vines produced intensely aromatic and concentrated fruit for use in our blend, reflecting the various regions of Sonoma County where each parcel was grown. The blend is comprised of vineyards ranging from Sonoma Valley, Russian River Valley, Alexander Valley and Dry Creek and are 55% estate grown and 45% purchased from long-standing grower relationships.

The grapes were hand harvested in small lots resulting in over 150 different small fermentations, allowing each vineyard block to express its individual characteristics. We utilized various fermentation techniques with a breakdown of 65% pump-over fermentation in closed top stainless steel with closed system pump-over devices; 25% small open top fermentation with pneumatic assisted, punch-down cap management; and 10% stainless steel rotary tank fermentation. Each is chosen to highlight the best attributes of the fruit. New wines fermented on the skins from 7 to 12 days before being settled to remove solids quickly and transferred to barrels to complete malolactic fermentation. Aged for 10 months in 7% New American oak, and 93% neutral French and American oak barrels. Racked once upon completion of malolactic fermentation and once to blend and bottle.

#### SIP & SAVOR

Intense aromatics of currant and plum are complemented by savory notes of black olive, anise and allspice. A bright entry of briary black raspberry gives way to a bold palate of supple, lively tannins and a powerful, lingering finish. Pair with rich and meaty short ribs, braised pork belly, or gnocchi gorgonzola.

#### ANALYSIS

**VARIETAL** 83% Zinfandel, 10% Petite Sirah, 3% Alicante, 4% Mixed Reds

**ALCOHOL** 15%      **PH** 3.80      **TA** 5.9 grams/liter

#### KEY FACTS

- Our introduction to the Seghesio style of Zinfandel, defined by our commitment to making wines of purity and balance with a focus on quality and substance.
- 55% of fruit is sourced from certified sustainable estate vineyards and the remaining 45% is sourced from growers with whom we have longstanding relationships.
- Over 11 90+ point scores from Wine Spectator since 2009