

SINCE 1895  
**SEGHESSIO**  
*Family Vineyards*

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2017 TODD BROTHERS  
ZINFANDEL  
ALEXANDER VALLEY

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In 2014, we jumped at the first opportunity to buy fruit from second-generation grape grower Ken Todd. First planted by their fathers in 1956 on benchland soils northeast of Geyserville in Alexander Valley, Todd Brothers Ranch produces highly sought after fruit through stringent viticulture practices and a precision symbiotic match between rootstock and soil.

**VINEYARDS**

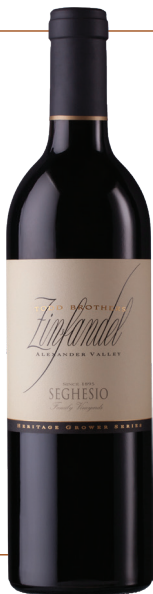
The rolling hills above Geyserville in Alexander Valley is home to Todd Brothers Zinfandel. Here, the head trained vines that grow in shallow, fractured, iron-rich red rock and clay soils produce Zinfandel we can only describe as transcendental.

**VINTAGE**

The 2017 winter saw roughly double the average rainfall totals, ending a five-year extended drought condition in the region. This led to abundant vegetative growth in the spring as soils were saturated well through bloom. Extreme heat beginning in April provided hints at what would become another record-breaking year of temperatures throughout the growing season. Harvest kicked off August 31 with ten consecutive days over 100°F.

**WINEMAKING**

Multiple harvest dates from a single vineyard allows us to layer flavors based on differing maturity levels in the fruit. The grapes were hand-sorted and transferred directly to small, open-top fermentors without pumping. Maceration was performed utilizing punch-down cap maceration in combination with gentle pumpovers through bin and screen for aeration. Total maceration time was 11 days. The freerun wine was drained to barrels to complete primary fermentation and undergo malolactic conversion.



**SIP & SAVOR**

Briary blackberry compote and ripe plum give way to notes of Amarena cherry, dark chocolate shavings, cedar spice box and forest floor. This wine has a bright entry with a rounded mid-palate and finishes with soft, mature tannins. Pairs delightfully with risotto with pancetta and English peas, pork roast or duck; meats that have some layer of fat, and hard, firm cheeses.

<b>VARIETAL COMPOSITION</b>	100% Zinfandel
<b>HARVEST</b>	August 31, 2017
<b>AGING</b>	15 months in 20% New French Barrels, 80% Neutral French and American Oak Barrels. Racked 2 times prior to blending and bottling.
<b>ALCOHOL</b>	15.7%
<b>PRODUCTION</b>	950 cases
<b>RELEASE DATE</b>	February 2019
<b>PEAK ENJOYMENT</b>	3–6 years
<b>PRICE</b>	\$50

