

EST. 1895
SEGHE SIO
 FAMILY VINEYARDS

2021 MARIAH ZINFANDEL MENDOCINO RIDGE - MENDOCINO COUNTY



Mariah Vineyard sits high atop Mendocino Ridge, a cool-climate site that yields a bright, fresh fruit profile - with all the spice, depth, and complexity that we love to cultivate in our Zinfandels. When the Dooling Family planted this vineyard in the 1970's they did so with the intent of implementing sustainable and dry-farm practices that are still in place today.

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.

VITICULTURE & WINEMAKING

The grapes were hand harvested from October 1st to October 4th and sorted by hand to ensure uniformly ripened fruit is delivered to the winery. After being crushed, the grapes were fermented in small open-top stainless-steel tanks and mixed using pneumatic punch down devices to facilitate extraction and pumped over to allow for gentle aeration. New wine was drained to barrel after 10 days of fermentation to complete alcoholic fermentation and undergo malolactic conversion. Aged 15 months in 9% new French oak and 7% new American oak; 84% neutral French and American oak. Racked 3 times prior to blending and bottling.

ANALYSIS

VARIETALS	ALCOHOL	PH	TA	CASES
100% Zinfandel	15.5%	3.80	6.19 grams/liter	1,120

SIP & SAVOR

Hints of black raspberry compote and pepperwood spice on the nose give way to a palate of briary black raspberry, cinnamon spice, and a subtle hint of forest floor. Juicy with vibrant acidity, this Zinfandel is elegant with rich, mouth-filling tannins leading to a smooth velvety finish. This wine pairs well with flank steak or duck breast complemented by sauces that are slightly acidic, lamb loin with olive tapenade, and aged goat Gouda.