

*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 start of the 2024 growing season marked the second straight winter of above average rainfall in Sonoma County at 37 inches (117% of average). Starting the season cool with full moisture profiles helped balanced vegetative growth and allows the viticulture team to keep up with all our hand canopy management practices like shoot thinning, de-clumping and trellis wire lifting. As we approached late May the temperature started rising to slightly above average temps. Throughout late Spring and Summer, we experienced above average highs, while retaining the quintessential cool nights of Sonoma County. Very consistent weather through June, July and August kept our vines well-paced in their development of phenolics and sugars. Harvest began on August 27th and wrapped up on October 10th, with the bulk of the fruit being harvested in September. This was one of our smoothest, evenly-paced harvests in memory with the vineyard and winemaking teams executing expertly with a lot of happy faces and a positive vibes. Despite being a slightly compacted harvest the team is very excited for the high quality of our 2024 wines that showcase regional typicity, expressive varietal character and excellent balance! The grapes were harvested between August 30th and October 7th, 2024.

#### VITICULTURE & WINEMAKING

Aggressive hand canopy management was maintained throughout the season. Yield management techniques were sparingly employed, as crop yields appeared notably reduced reflecting the low winter rainfall totals. 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 utilize various maceration techniques including pumpovers, delestage, punchdown and rotary fermentation tanks chosen to accentuate the attributes of each vineyard. 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

Luscious black raspberry and mixed berry pie aromas entice the senses. Aromas carry through the palate with a soft entry lifted by subtle baking spices, brambly heather and supported by pliable tannins. On the finish the wine is buoyed by a gentle lift of acidity, balancing the warmth of the vintage with vibrancy from cooler climate fruit. This wine will pair nicely with hearty dishes like short ribs, velvety pork belly, or luxurious gnocchi gorgonzola.

#### ANALYSIS

VARIETAL 87% Zinfandel, 7% Petite Sirah, 1% Syrah, 1% Carignane, 1% Mataro & 3% Mixed Reds

ALCOHOL 15%

PH 3.78

TA 6.1 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 19 -90+ point scores from Wine Spectator