

EST. 1895
SEGHE SIO
 FAMILY VINEYARDS

2024 OLD VINE ZINFANDEL SONOMA COUNTY



Bold and spicy with rich, briary fruit, our Old Vine Zinfandel showcases the complexity and intensity that only truly old vines can yield. For us, “Old Vine” means that the vines are at least 50 years old, and we source grapes for this wine from exceptional vineyards that are closer to 75 years old on average.

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

The grapes were harvested and sorted by hand to ensure uniformly ripened fruit is delivered to the winery. After being lightly crushed they 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. Free Run wine is drained to barrel after 8 to 12 days on skins and allowed to complete alcoholic fermentation and undergo malolactic conversion. The wines are allowed to evolve for 10 months prior to blending, and returned to barrel to integrate for 5 more months prior to bottling.

ANALYSIS

VARIETALS	ALCOHOL	PH	TA
78% Zinfandel	15%	3.85	5.87 grams/liter
13% Petite Sirah			
8% Mixed Reds			
1% Alicante			
Bouschet			

SIP & SAVOR

This wine opens with enticing aromatics of candy-coated cherry and sun-warmed fruit, lifted by hints of stone fruit. Layered notes of black plum, dried fig, clay earth, garrigue, and cardamom spice unfold alongside a classic briar patch of red and black berries. A luscious, mouth-filling entry evokes chocolate-covered cherry, leading to a juicy midpalate with mouthwatering acidity and subtle baking spice. Rich and velvety, the finish is supported by finely structured tannins that lend balance and age-worthy depth. Beautifully crafted, this Old Vine Zinfandel pairs perfectly with Beef Braciola, mushroom sugo, and cherry balsamic pork tenderloin.