EST. 1895
SEGHESIO
FAMILY VINEYARDS

2024
CORTINA ZINFANDEL

DRY CREEK VALLEY
SONOMA COUNTY



Cortina Zinfandel represents our peak expression of Zinfandel from Dry Creek Valley. Named for the gravelly loam soils where this variety thrives, the heart of Cortina comes from Chen's Vineyard, planted by the Seghesio Family in 1972. Shrouded by morning fog and cooled by afternoon breezes, the grapes benefit from longer hang time, resulting in an elegant Zinfandel with lifted aromatics, bright layered fruit and refined structure.

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

All grapes were hand picked and sorted at the winery, gently destemmed and transferred to small open-top fermentors without being pumped. The old vine vineyard was picked at 3 separate times, roughly a week betwen each pick to capture peak expression from each portion of the vineyard. The fermentations were macerated by pneumatic punch downs thorughout the fermentation on skins, which lasted from 7 to 10 days. Free run juice was drained and settled briefly before being transferred to barrels to complete malolactic fermentation.

SIP & SAVOR

Vibrant red fruit profile on nose with sweet cherry and boysenberry. Aromas persist on the palate with lively interactive midpalate and playful tannins seamlessly integrating the entry, midpalate and finish. The finish persists with palate refreshing acidity and long fine-tuned tannins. Our Dry Creek Zinfandel is exceptionally versatile, pairing beautifully with lamb, creamy pasta, and an array of veggie dishes.

ANALYSIS

VARIETAL	ALCOHOL	PH	TA
100% Zinfandel	15%	3.75	5.57 grams/liter

KEY FACTS

- The heart of this wine comes from the Chen's Vineyard, planted in 1972, making the vines over 50 years old
- Vineyards are planted to a combination of gravelly soils called Cortina, from which the wine gets its name

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