EST. 1895
SEGHESIO
FAMILY VINEYARDS

2024
HOME RANCH ZINFANDEL

ALEXANDER VALLEY - SONOMA COUNTY

SIGNATURE ZINFANDEL



Our Home Ranch Zinfandel is built around the original vines planted by our founders in 1895. Five Generations and 125 years in the making, Home Ranch Zinfandel is a stunning expression of the heights to which Zinfandel can ascend.

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 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 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 for this blend were harvested between September 5th and 30th, with all of the Zin being done by the 10th and the Petite Sirah trailing by nearly 3 weeks.

VITICULTURE & WINEMAKING

Grapes were hand harvested at night to preserve freshness amidst the heat of the harvest. They were cluster sorted to ensure optimum quality before being gently destemmed and transferred into small open-top fermentors without pumping. The fermentations were punched down by pneumatic plunger during maceration for 9-12 days before the free run wine was drained and transferred to barrel. The wines completed malolactic fermentation in barrel throughout the winter months. In the Spring, the finished wines were blended and returned to larger vessels to preserve the delicate fruit and energy in the wines, providing less oxidative aging as the élevage progresses to bottling (unfined). 16 Months in 35% concrete tank, 29% French cask, 14% new French oak puncheons and 22% seasoned French oak puncheons. Racked twice prior to blending and once to bottle.

SIP & SAVOR

Deep and expressive, this Zinfandel opens with inviting aromas of blackberry pie and gingerbread spice. The palate builds with vibrant energy through the mid-palate, supported by integrated acidity that carries seamlessly from the entry through the finish, balancing and supporting the wine without overpowering its rich fruit character. Elevated structure emerges through the mid-palate, leading to fine, persistent, age-worthy tannins on the finish. Long, flavorful, and beautifully balanced, this well-crafted Zinfandel offers both richness and finesse, making it an ideal pairing for roasted meats, hearty stews, and grilled vegetables.

ANALYSIS

VARIETAL	ALCOHOL	PH	TA	PRODUCTION
98% Zinfandel 2% Petite Sirah	15%	3.73	6.09 grams/liter	1,224 cases

KEY FACTS

- The core of our Home Ranch Zinfandel comes from our founding blocks, planted in 1895 at our flagship Home Ranch Vineyard in Alexander Valley.
- Winemaking team employs a combination of open-top fermenters and an indigenous yeast strain cultivated from Home Ranch Vineyard.
- Aged in a thoughtful combination of puncheons, casks, and concrete, this wine reveals remarkable depth and balance. Complex and layered, it offers a beautifully nuanced expression of site with elegance and precision.

 ©2026 SEGHESIO FAMILY VINEYARDS, HEALDSBURG, CA