

EST. 1895  
**SEGHE SIO**  
 FAMILY VINEYARDS

2024  
**MONTAFI ZINFANDEL**  
 RUSSIAN RIVER VALLEY  
 SONOMA COUNTY



*Planted in 1926, Montafi Ranch Vineyard is a rare gem in the Russian River Valley where most of the old vine Zinfandel vineyards have been uprooted and replanted with other varieties. We are now the guardians of these ancient Zinfandel Vines, planted in a traditional field blend with Alicante Bouschet and other traditional mixed black varieties. This vineyard's cooler climate and mixed planting enables us to produce a Zinfandel that highlights yet another facet of the variety's diverse expressions; intensely aromatic with a savory fruit profile, bright acidity and ripe tannins.*

#### 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 on September 27th 2024.

#### VITICULTURE & WINEMAKING

Hand picked from head trained old vines, the grapes were gently destemmed at the winery and transferred to a small, open-top fermentor without pumping. The must was punched down by pneumatic assisted plunger and pumped over through a screen for 12 days. The free run wine was barreled down to complete primary fermentation and underwent malolactic fermentation in barrel. A portion of the Alicante was harvested separately and introduced to the blend as topping wine throughout aging. The wine was racked twice prior to bottling. Barrel aged 16 months in 100% French; 19% new barrels. 50% French 500L Puncheons.

#### ANALYSIS

**VARIETALS**  
 90% Zinfandel  
 10% Alicante Bouschet

**ALCOHOL**  
 14.5%

**PH**  
 3.67

**PRODUCTION**  
 610 cases

**TA**  
 6.1 grams/liter

#### SIP & SAVOR

This wine opens with generous aromas of raspberry and marionberry, layered with warm cooking spices and a hint of star anise. The palate is smooth and inviting, with vibrant raspberry and cherry flavors carried by a rich, supple texture. Generous now, with the depth and structure to age gracefully. Pair this vibrant wine with braised short ribs over creamy mashed potatoes or polenta, topped with a dash of freshly grated horseradish for a perfect kick.