

EST. 1895
SEGHE SIO
 FAMILY VINEYARDS

2022
SAN LORENZO HERITAGE RED
 ALEXANDER VALLEY — SONOMA COUNTY



Tended by four generations of Passalacqua & Seghesio family members, San Lorenzo Vineyard is a classic field blend of Zinfandel, Petite Sirah, and a small portion of “mixed reds” that, to the best of our knowledge, was planted in or before 1892. The vineyard’s ancient vines, some of the oldest in Sonoma County, are planted on a shallow bench of alluvial soil in the southernmost tip of Alexander Valley.

VINTAGE

The 2022 growing season began with significantly below average winter rainfall totals which led directly into a prolonged frost season lasting late into April. Seghesio vineyards escaped mostly unscathed and launched into a slight cooling trend for May and June. This put the growing schedule closer to average, helping to push back our veraison timing and projected harvest dates. July and August warmed up significantly and some vineyards sustained some sunburn due to exposure. This was just a preamble! Harvest commenced in late August and Labor Day Week witnessed record shattering high temperatures in excess of 118° F in Northern Alexander Valley while still reaching 115° in Santa Rosa High Plains. These scorching temperatures pushed ripening and increased stress on vineyards leading to one of the fastest harvests on record for Seghesio Family Vineyards. The grapes were harvested on September 8th 2022.

VITICULTURE & WINEMAKING

Sourced from exceptionally old vines dating back to 1892, grown in Southern Alexander Valley along the Russian River alluvial soils, the grapes were hand harvested and destemmed into small, open-top stainless-steel fermentors. Petite Sirah and Zinfandel were harvested and fermented separately to assess individually before prudent blending immediately post fermentation. This allowed the components a full 16 months to coalesce in barrel. Punch-down cap management was performed using pneumatic devices and supplemented with gentler pump-overs late in fermentation. The wines fermented on skins for 10-12 days before being drained to barrel to complete malolactic fermentation. The wine was ushered into larger vessels as the ageing proceeded. Barrel aged for 16 Months in 16% New French Oak and 84% Neutral French and American Oak, 16% puncheons.

ANALYSIS

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| VARIETALS | PH | CASES |
| 63% Zinfandel | 3.71 | 974 |
| 37% Petite Sirah | TA | |
| ALCOHOL | 5.76 grams/Liter | |
| 15.5% | | |

SIP & SAVOR

This wine captivates with intense aromas of ripe blackberry and luscious black cherry, beautifully layered with hints of a spice box and dark chocolate. As you delve deeper, warm Christmas spices emerge, ushering in a vibrant, lush fruit profile and a structured mid-palate that invites exploration. A true testament to its quality, this wine promises to evolve gracefully with age, rewarding the patient planner with ever-deepening complexity. Pairs with a perfectly cooked, well-marbled ribeye or filet, elevating both the wine and the dish to new heights.