

Our Sonoma Zinfandel represents our ideal expression of Sonoma County Zinfandel in any given vintage. Crafted from an average selection of more than 150 individual lots that are harvested from vineyards across Sonoma County, fermented separately and masterfully blended, our Sonoma Zinfandel is bright, richly fruited, bold, and always balanced.

VINTAGE

In 2023, abundant rainfall at the start of the growing season brought both benefits and challenges, including saturated soils and delays in cultural practices. As sunny weather arrived, regenerative vineyard management was implemented, featuring adjusted timing of practices, maintaining diverse soil roots, using vineyard crimpers, and establishing cover crops of 8–10,000 pounds per acre to protect and enrich the soil. A needs-based fungicide schedule reduced applications, while mechanical canopy lifting expanded to nearly 200 acres for precise management. Favorable summer conditions with cool nights, mild afternoons, and no extreme heat ensured a smooth harvest of high-quality fruit. Post-harvest efforts included cover crop experimentation, pruning, and planning for the next year. Grapes were harvested between September 8th and October 31st, 2023.

VITICULTURE & WINEMAKING

Aggressive hand canopy management was maintained throughout the season. Yield management techniques were sparingly employed, as crop yields appeared notably reduced reflecting the low winter rainfall totals. Balanced vines produced intensely aromatic and concentrated fruit for use in our blend, reflecting the various regions of Sonoma County where each parcel was grown. The blend is comprised of vineyards ranging from Sonoma Valley, Russian River Valley, Alexander Valley and Dry Creek and are 55% estate grown and 45% purchased from long-standing grower relationships.

The grapes were hand harvested in small lots resulting in over 150 different small fermentations, allowing each vineyard block to express its individual characteristics. We utilize various maceration techniques including pumpovers, delestage, punchdown and rotary fermentation tanks chosen to accentuate the attributes of each vineyard. New wines fermented on the skins from 7 to 12 days before being settled to remove solids quickly and transferred to barrels to complete malolactic fermentation. Aged for 10 months in 7% New American oak, and 93% neutral French and American oak barrels. Racked once upon completion of malolactic fermentation and once to blend and bottle.

SIP & SAVOR

Bright and alluring, the nose bursts with vibrant red raspberry, accented by the rich aroma of Santa Rosa plums and the deep, juicy undertones of fresh blackberries. On the palate, lively acidity dances gracefully, creating an engaging, tactile experience that glides seamlessly into a finish of silky, supple tannins. This vintage is a vivid expression of the 2023 cooler growing season, where crisp, freshly picked fruit flavors shine, beautifully preserved by cool nights and an extended ripening period, yielding perfectly mature tannins. This wine will pair nicely with hearty dishes like short ribs, velvety pork belly, or luxurious gnocchi gorgonzola.

ANALYSIS

VARIETAL 91% Zinfandel, 5% Petite Sirah, 1% Syrah & 3% Mixed Reds

ALCOHOL 15% PH 3.78 TA 6.1 grams/Liter



KEY FACTS

- Our introduction to the Seghesio style of Zinfandel, defined by our commitment to making wines of purity and balance with a focus on quality and substance.
- 55% of fruit is sourced from certified sustainable estate vineyards and the remaining 45% is sourced from growers with whom we have longstanding relationships.
- Over 18-90+ point scores from Wine Spectator