



Planted in 1926, these vineyard blocks are some of the oldest in the Dry Creek Valley and farmed by fourth generation Saini family members. The Seghesio and Saini families have a long and rich history of working together over four generations. Our Saini Farms Zinfandel is sourced mainly from old vine blocks planted on the Dry Creek bench, which is composed of gravelly clay loam with a striking red color and exceptional drainage that stresses the vines, encouraging concentration and structure in the resulting wine.

VINTAGE

The 2021 Harvest arrived with a soft landing despite the limited water supply and eventual bans on irrigation throughout Dry Creek and Alexander Valleys. We experienced very few extremely hot days and were happily able to allow grapes to ripen at a moderate pace without significant dehydration or loss of acidity. Yields in some varieties were reduced due to low moisture earlier in the season, specifically during budbreak and bloom. However, those reduced yields have led to intensely flavored grapes and the subsequent wines made from them ooze varietal character and vibrant mouthfeel.

VITICULTURE & WINEMAKING

The grapes were hand sorted and destemmed into small, open-top stainless-steel fermenters. Punch down cap management was performed using pneumatic devices. The wine fermented on skins for 9 to 15 days before being drained to barrel to complete malolactic fermentation. The wine was racked twice prior to blending at 10 months into aging and returned to barrel for 5 more months before bottling. Barrel aged for 15 months in 11% new French oak and the remainder in neutral French and American, 10% puncheons.

ANALYSIS

VARIETALS	CASES
100% Zinfandel	1,053

ALCOHOL
15%

PH
3.91

TA
5.6 grams/lite

SIP & SAVOR

This wine is a sensory delight with its enticing characteristics. On the nose, it exudes a delightful combination of brightness and earthiness, offering captivating notes of cherry cola and blackberry pie. Upon sipping, the wine impresses with its remarkable intensity and structural depth, unveiling a silky, dense fruitiness that caresses the palate. The tasting experience continues to evolve with nuances of dark chocolate shavings, star anise, and raspberry, leading to a rich and lingering finish enhanced by a subtle dusting of spice. Pair it with grilled steaks or spicy marinated lamb kebobs for a harmonious culinary match or savor it alongside aged gouda or pasta dishes featuring a meaty tomato ragù for a splendid culinary experience.