



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 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 between September 8th and September 29th, 2022.

VITICULTURE & WINEMAKING

Grapes were hand harvested at night to preserve freshness amidst the heat of the harvest. They were delicately sorted to ensure optimum quality before being gently destemmed and transferred in to 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). Aged 15 months in 10% New French oak barrels, 90% neutral French and American oak barrels. Racked twice prior to blending and once to bottle.

SIP & SAVOR

This wine presents inviting aromas of ripe blackberry, accented by a light dusting of graham cracker crust. Upon entry, it reveals energetic and lifted red berry notes that seamlessly transition into a plush mid-palate, where integrated tannins provide structure and depth. The finish is characterized by mouthwatering acidity, leaving a lingering impression of dark chocolate or cacao on the palate. This well-crafted and highly enjoyable Zinfandel pairs perfectly with hearty dishes like roasted meats, stews, or grilled vegetables.

ANALYSIS

VARIETAL	ALCOHOL	PH	TA
88% Zinfandel, 12% Petite Sirah	15.5%	3.62	5.7 grams/liter



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.
- A stunning expression of the heights to which Zinfandel can ascend - bold yet balanced, complex, and layered with an exceptional purity of fruit.