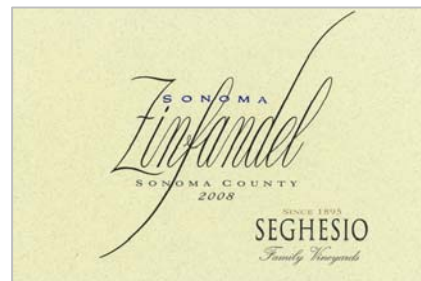

2008 Sonoma Zinfandel

Our family roots are firmly planted in Zinfandel, as our great-grandfather, Edoardo Seghesio, first planted this intriguing varietal on our Alexander Valley Home Ranch in 1895. Today, we share his passion and, reverently, farm over 250 acres of estate Zinfandel in Alexander and Dry Creek Valleys.

This wine combines sites that have produced Zinfandel for over a century with newer sites that utilize proprietary clones and the most advanced viticultural practices.



Vineyard Locations	Primarily Estate – Home Ranch, River Road, Lone Oak and San Lorenzo in Alexander Valley; Cortina in Dry Creek Valley.
Vintage Characteristics	Mother Nature challenged us in 2008 with a second year of drought, a freeze at bloom and high winds during fruit set that thinned the yields. Prior to harvest, we experienced ten consecutive days over 100°. Our yields were down by 30%, but we were relieved when they arrived to the crusher unscathed!
Vineyard Regime	Aggressive hand canopy management was maintained with a green harvest and veraison thinning performed to ensure even ripening.
Hand-Harvested	September 1 st – October 20 th , 2008
Average Brix at Harvest	26.8°
Varietal Composition	89% Zinfandel, 8% Petite Sirah, 3% Syrah
Fermentation Regime	25% hand punch-down in small open-top fermenters; 25% pump-over fermentation in closed-top stainless steel with delestage and 50% rotary-tank fermentation; maceration time of 10 days
Barrel Regime	Barrel aged for 10 months in 75% American (20% new) and 25% French oak
Food Affinities	Red sauces, pizza, barbecue, spicy cuisine and a variety of meats
	<i>Alcohol –15.5% Release Date – September 2009</i>

Winemaker Notes:

- ☉ Climatic-induced spicy undertones mark the 2008 vintage
- ☉ Vibrant display of acidity enhances the briary raspberry and blackberry varietal expression
- ☉ Lush, velvety mouth feel interwoven with fine, integrated tannins creates a smooth richness
- ☉ Full-bodied, juicy mid-palate with Seghesio “balance.”

--- Ted Seghesio