
2006 Old Vine Zinfandel

*Seghesio Old Vine Zinfandel perfectly embodies our family's goal of **Sharing Uncommon Ground** as only the finest lots from our oldest vineyards are selected for this composite blend.*

These vineyards are rare treasures we have farmed over the course of our family's century as grape growers.

Although "Old Vine" is often loosely interpreted in the wine industry, our benchmark is fifty years. The average age of the vines producing this wine nears 90 years.

Vineyard Locations	Old head-pruned vineyards in Alexander and Dry Creek Valleys.
Vintage	2006 was our latest vintage since 1981. A late bud break followed by virtually daily rain in April set the vines behind normal. Fortunately, the tightest bloom window in a decade set a more uniform crop. A summer heat wave was moderated by a mild August and September enabling the grapes to develop optimum flavors and soft ripe tannins.
Vineyard Regime	Old vines produce smaller clusters and berries while providing more uniform growth. Even so, crop thinning at 75% and 95% veraison removes latent, stacked and weak shoot clusters.
Hand-Harvested	September 21 – October 30, 2006
Average Brix at Harvest	26.5°
Fermentation Regime	100% punch-down fermentation in open-top fermenters; total maceration (juice on skins) time ten days. The wine completed fermentation in barrel.
Barrel Regime	Barrel-aged 11 months in 75% French and 25% American oak; 30% new barrels
Food Affinities	Beef, pasta with red sauce, barbecue, spicy cuisine, game
<i>Alcohol – 15.6% Release Date - October 2008</i>	

Winemaker's Notes:

- ☉ "Best of the Best," blend exhibiting classic structure and Seghesio style symmetry
- ☉ Complex bouquet of dark fruit and briery spice
- ☉ Mocha toffee and bread-out-of-the-oven nuance
- ☉ Strength of fruit: blackberry essence and cherry pie
- ☉ Spice rack mélange of cloves, anise and cinnamon
- ☉ Good tannic ripeness balanced by ripe fruit and rich acidity
- ☉ Full-bodied, layered and worthy of aging

- Ted Seghesio