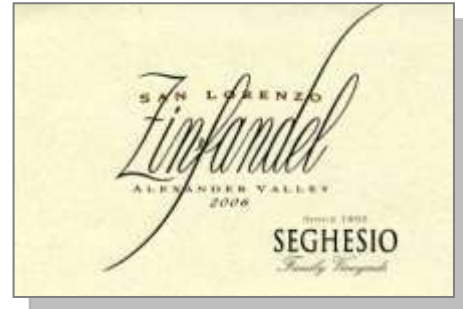

2006 San Lorenzo Zinfandel

Rachel Ann Passalacqua met Eugene "Pete" Seghesio when purchased her father's Zinfandel grapes from the San Lorenzo vineyard in southernmost Alexander Valley. In 1956 the couple was married. Seghesio Farms now manages that same vineyard, purchased in 1896 by Rachel Ann's grandfather for the sum of ten gold coins. At that time, the vineyard was already planted to and producing Zinfandel. Today, it represents our oldest plantings of Zinfandel.



Vineyard Location	Estate vineyard in Southern Alexander Valley
Vintage	2006 harvest occurred later in the year than any vintage since 1981. A late bud break followed by rain virtually every day in April set the vines behind their normal schedule. Fortunately, the tightest bloom window in a decade set a 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	Our skilled crews made multiple passes through the vineyards to remove leaves and weak shoots, providing the fruit with optimum exposure to sunlight.
Hand-Harvested	October 20, 2006
Average Brix at Harvest	26.3°
Fermentation Regime	Eleven day hand punch-down fermentation in small (6 ton) open-top stainless steel fermenters
Barrel Regime	12 months in French oak (25% new)
Food Affinities	Game, red sauces, beef
<i>Alcohol – 15.4% Release Date – November 2008</i>	

Winemaker Tasting Notes:

- 🍷 Big, spicy dark fruit aromas
- 🍷 Essence of black raspberry and briary preserves
- 🍷 Pencil shaving minerality
- 🍷 Creamy oak tones lengthen the finish
- 🍷 Supple richness, concentrated, very age-worthy
- 🍷 A thoroughbred with moderate tannins

-- Ted Seghesio