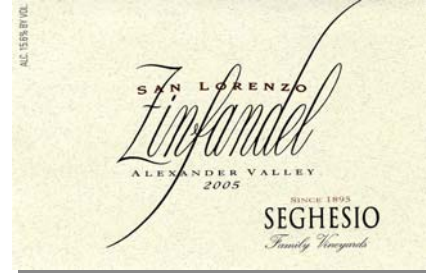

2005 San Lorenzo Zinfandel

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	2005 was both the coolest and longest growing season in recent memory. Moderate weather from July to mid-September (temperatures seldom eclipsed 80°F) created ideal ripening conditions allowing the fruit to mature slowly and evenly.
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	September 30, 2005
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	15 months in French oak (30% new)
Food Affinities	Game, red sauces, beef
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<i>Alcohol – 15.6% Release Date – November 2007</i>	

Winemaker Tasting Notes:

- ☉ Perfumy dark fruit
- ☉ Spicy, brambly black raspberry flavors
- ☉ Complex oak tones of slight smoky char and an infusion of anise
- ☉ Black raspberry, blackberry flavors persist
- ☉ San Lorenzo's classic sandalwood earthtones
- ☉ Lasting acidity adds richness
- ☉ Integrated ripe tannins provide structure and length

-- Ted Seghesio