2007 Sonoma Zinfandel

Our family roots are firmly planted in Zinfandel as our Great-Grandfather, Eduardo Seghesio, first planted Zinfandel on our Alexander Valley Home Ranch in 1895. Today, we share his passion as we farm over 400 acres of estate Zinfandel in the world's best growing regions for the grape --- 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	Estate vineyards – Home Ranch, River Road, Lone Oak and San Lorenzo in Alexander Valley; Cortina in Dry Creek Valley.
Vintage Characteristics	"Best Vintage to Date!" is the quote from a winemaker who seldom speaks in superlatives. With a drought in the beginning of the season, an abundant crop was set in a tight window yet only about half of the crop made it to maturity. A dry, moderate growing season punctuated by a heat wave in August provided intensely flavored fruit.
Vineyard Regime	Aggressive hand canopy management was maintained; both a green harvest and veraison thinning were performed to ensure even ripening and to keep crop loads at or below four tons per acre.
Hand-Harvested	August 30th – October 4th, 2007
Average Brix at Harvest	26°
Fermentation Regime	25% hand punch-down in small open-top fermenters; 50% pump-over fermentation in closed-top stainless steel with delestage; 25% rotary-tank fermentation; maceration time of ten days
Barrel Regime	11 months in 75% American and 25% French oak
Food Affinities	Red sauces, pizza, BBQ, a variety of meats and spicy cuisine

Alcohol –15.5% *Release Date – September 2008*

Winemaker Notes:

- Scents of raspberries and blueberries intertwined with briar patch spices
- Ripe raspberry and blueberry flavors persist
- A hint of creamy oak
- A silky and refined texture with a juicy character / juicy acidity
- Integrated tannins smooth the finish
- Balanced and delicious with 2007 vintage elegance

--- Ted Seghesio