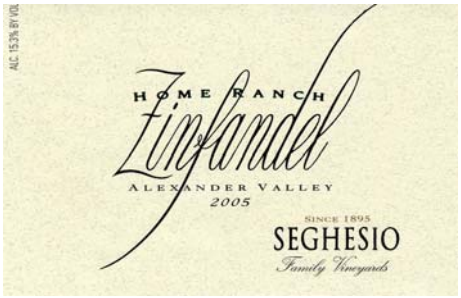
2005 Home Ranch Zinfandel

In 1893, newlyweds Edoardo and Angela Seghesio purchased their first home in Alexander Valley. As winemaker for the most prominent winery in Sonoma County, Edoardo recognized great vineyard potential surrounding the modest home. In 1895, he planted the "Home Ranch" and began our family's lineage of Sharing Uncommon Ground.



Vineyard Location	Estate "head-pruned" vineyard in Alexander Valley, planted in 1895 alongside the family home.
Vintage	2005 was one of the coolest and longest growing seasons 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	The importance of this venerable, low-yielding vineyard dictates aggressive hand canopy management. Our crews walk the vineyards with willow switches tipping the canes to drive lateral growth into the vine's crown providing shade when the canes droop late in the season. Both a green harvest and a veraison thin are performed. Just prior to harvest, a touch-up pass ensures a harvest of evenly ripened fruit.
Hand-Harvested	September 19th-October 3rd
Average Brix at Harvest	26.2°
Fermentation Regime	100% small lot, punch-down fermentation; 10 day maceration.
Barrel Regime	Barrel aged 14 months in 50% French Oak and 50% American Oak; 33% new barrels.
Food Affinities	Beef, game, red sauce, pastas and spicy cuisine.

Alcohol – 15.3% *Release Date – March 2007*

Winemaker Notes

- Moderate temperatures thru harvest allowed the development of deep, rich flavors and color
- Notes of boysenberry/black raspberry
- Lush blackberry ripeness
- Briary, anise spiciness
- Vibrant, concentrated with clarity of fruit
- Juicy pomegranate acidity
- Loamy earth overtones
- Medium to full-bodied with fine tannins

--Ted Seghesio