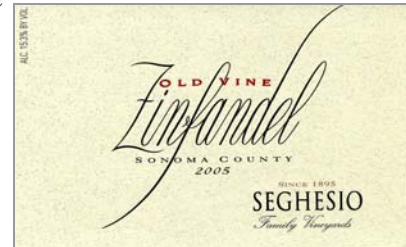

2005 Old Vine Zinfandel

*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	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	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 20 – October 3, 2005
Average Brix at Harvest	26.4°
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 12 months in 75% French and 25% American oak
Food Affinities	Beef, pasta with red sauce, barbecue, spicy cuisine

Alcohol – 15.3% Release Date - October 2007

Winemaker's Notes:

- ☉ Old Vine is a collection of sites whereby the whole is greater than the sum of the parts
- ☉ Pomegranate minerality
- ☉ Deep flavors of briery underbrush and spicy sweet raspberry and cherry
- ☉ Nuances of fine toasted French Oak
- ☉ Juicy acidity contributes to texture and richness
- ☉ Expressive "Old Vine" purity of fruit
- ☉ The underlying structure and ripe tannins from old vines provide synergy and length

- Ted Seghesio