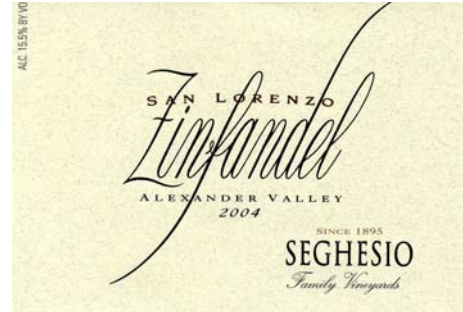

2004 San Lorenzo Zinfandel

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	The previous year's cold wet spring gave rise to a small crop in 2004. The growing season began with a warm spring that forced very early bud break. Spring gave way to a mild dry summer and a lengthy growing season that allowed the fruit to fully mature to optimum ripeness with sweet supple tannins. The 2004 harvest marked our earliest since 1988.
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 1, 2004
Average Brix at Harvest	26.2°
Fermentation Regime	Ten day hand punch-down fermentation in small (6 ton) open top stainless steel fermenters
Barrel Regime	16 months in French oak (30% new)
Food Affinities	Game, red sauces, beef
<i>Alcohol – 15.5%</i>	<i>Release Date – November 2006</i>

Winemaker Tasting Notes:

- 🍷 Luscious black fruit
- 🍷 Sweet, brambly black raspberry flavors
- 🍷 Briary spice box, hints of cinnamon
- 🍷 Fine acidity, firm structure
- 🍷 Lengthy tannins carry persistent spicy/berry flavors
- 🍷 A big complete wine

-- Ted Seghesio