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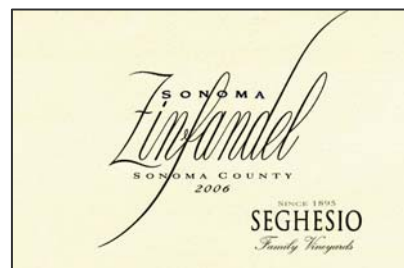
## 2006 Sonoma Zinfandel

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*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 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.*




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Vineyard Locations	Estate vineyards – Home Ranch, River Road, Lone Oak and San Lorenzo in Alexander Valley; Cortina in Dry Creek Valley.
Vintage Characteristics	2006 was our latest vintage since 1981. A late bud break followed by rain virtually every day in April set the vines farther behind than normal. Meanwhile, the tightest bloom window in a decade set a more uniform crop. A summer heat wave was moderated by a mild August and September enabling the grapes to develop optimum flavors and soft ripe tannins.
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	September 21 <sup>st</sup> – October 25 <sup>th</sup> , 2006
Average Brix at Harvest	25.8°
Fermentation Regime	50% hand punch-down in small open-top fermenters; 25% pump-over fermentation in closed-top stainless steel with delestage and 25% rotary-tank fermentation; maceration time of ten days
Barrel Regime	Barrel aged for 10 months in 75% American and 25% French oak
Food Affinities	Red sauces, pizza, barbecue, spicy cuisine and a variety of meats
<i>Alcohol –15.4%</i>	<i>Release Date – September 2007</i>

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### Winemaker Notes:

- ☉ Collage of Northern Sonoma’s Zinfandel landscape blending Dry Creek Valley’s briary raspberry fruit with Alexander Valley’s lush, dark berry fruit.
- ☉ Berry Patch essence – raspberry/blackberry flavors enhanced by Zin’s briary/very slightly black pepper character.
- ☉ Juicy acidity adds vibrancy while fine-grained tannins add depth and balance
- ☉ Barrel aging contributes anise/clove tones and structural richness

--- **Ted Seghesio**