

Seghesio

Rich, spicy and inviting, this old-vine Zinfandel combines concentration with juicy freshness, making it both immediately pleasurable and structured enough for careful cellaring.

EST. 1895
SEGHESIO
FAMILY VINEYARDS

92
Wine Spectator



Old Vines Zinfandel 2023

California, USA

Region and Vineyards

Seghesio Old Vine Zinfandel 2023 comes from Sonoma County, one of California's most respected regions for Zinfandel. The wine draws on exceptional mature vineyards, with Seghesio defining "Old Vine" as vines at least 50 years old and sourcing fruit from sites closer to 75 years old on average. These older vines naturally deliver smaller crops, deep root systems and fruit of notable aromatic concentration.

The 2023 season began with abundant rainfall, creating both refreshed soils and practical challenges in the vineyard. As the weather turned sunny, Seghesio used **regenerative vineyard practices**, including active soil-root management, vineyard crimpers, cover crops and needs-based fungicide decisions. Cool nights, mild afternoons and the absence of extreme heat supported a smooth harvest of high-quality fruit between 28 September and 18 October 2023.

Winemaking

The 2023 Old Vine Zinfandel is composed of **83% Zinfandel, 7% Petite Sirah, 5% Carignane, 3% Alicante Bouschet and 2% mixed reds**. The grapes were harvested and sorted by hand to ensure evenly ripe fruit reached the winery. After a light crush, fermentation took place in small open-top stainless-steel tanks, with pneumatic punch-downs for extraction and pump-overs to encourage gentle aeration.

After 8 to 12 days on the skins, the free-run wine was drained to barrel, where it completed alcoholic fermentation and underwent malolactic conversion. The wines evolved for 10 months before blending, then returned to barrel for a further 5 months of integration before bottling. Ageing lasted **14 months in 17% new French oak**, with the balance in neutral French and American oak. Alcohol is 15%, with a pH of 3.78 and total acidity of 6.06 g/L.

Alcohol :15,00 %

Composition: 87% Zinfandel, 10%

Petite Syrah, 2% Cariñena, 1%

Alicante Bouschet



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Tasting Notes

- **Color:** Deep ruby with a dark crimson core, showing the density and concentration typical of old-vine Zinfandel.
- **Aroma:** Black plum, dried fig, red raspberry, blackberry and black cherry are layered with clay earth, garrigue, cardamom, cinnamon, baking spice and a hint of chocolate cherry cordial.
- **Palate:** Luscious and mouth-filling, with ripe briary fruit, supple acidity and plush tannins. Petite Sirah adds depth and structure, Carignane brings freshness, and the old-vine Zinfandel core gives richness, spice and a velvety finish with age-worthy grip.

Did you know?

Seghesio's story began in **1895**, when Italian immigrants Edoardo and Angela Seghesio planted Zinfandel in Sonoma. More than 130 years later, the estate remains closely associated with heritage vines and Zinfandel, including original founding blocks at Home Ranch Vineyard.

Wine Pairing Ideas

- **Beef braciole:** The wine's dark fruit and cardamom-spiced warmth work beautifully with slow-cooked beef, tomato richness and herbs.
- **Mushroom sugo with pappardelle:** Earthy mushrooms echo the wine's clay, garrigue and spice notes, while the acidity refreshes the palate.
- **Cherry balsamic pork tenderloin:** Cherry and balsamic tones mirror the wine's black cherry and raspberry profile, creating a generous sweet-savory harmony.
- **Smoked brisket:** The wine's plush tannins, blackberry fruit and baking spice match smoke, caramelized edges and richly textured beef.

Wine Spectator (WS) : 92 Points (2023)



An old-school Zin that's loaded with zest and briar patch, plus raspberry, savory anise and white pepper flavors that end with snappy tannins. Drink now through 2033.

Wine Enthusiast (WE) : 92 Points (2023)



The nose of this old vine Zin brings concentrated cherry, raspberry liqueur, and cinnamon aromas, while the palate brings plush tannin, supple acidity, and flavors of roasted cherries, berry compote, plum, and licorice through the finish.

