



# Seghesio

The Cortina Zinfandel from Seghesio is a masterful expression of Dry Creek Valley terroir, offering bright blue fruit, delicate spice, and an elegant structure from nearly 50-year-old vines.

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**SEGHEGIO**  
FAMILY VINEYARDS



## Cortina Zinfandel 2019

California, USA

### Region and Vineyards

The **Dry Creek Valley**, part of **Sonoma County, California**, is renowned for producing some of the finest Zinfandels in the world. The grapes for the 2019 Cortina Zinfandel are sourced primarily from **Chen's Vineyard**, planted in **1972** by the Seghesio family. These old vines, now nearly 50 years old, are rooted in **Cortina gravelly loam soils**, which provide excellent drainage and contribute to the wine's complexity and minerality.

The vineyards benefit from the valley's unique climate, with **morning fog and cool afternoon breezes** that extend the growing season. This allows the grapes to achieve full ripeness while maintaining vibrant acidity and developing intricate layers of flavor.

### Winemaking

The 2019 vintage began with a **wet winter and spring**, which replenished the soil and encouraged healthy vine growth. Moderate temperatures throughout the summer, combined with minimal irrigation, ensured gradual ripening and allowed for a **methodical harvest** between **September 24 and October 14**.

At the winery, the grapes were **hand-picked and sorted**, then gently destemmed and transferred to small open-top fermenters without pumping. **Pneumatic punchdowns** were used to gently extract color and tannins during the **7-10 days of fermentation on skins**. The free-run juice was drained, settled briefly, and transferred to barrels for **malolactic fermentation**. The wine was aged for **15 months in 95% French oak (13% new)** and **5% neutral American oak**, resulting in a refined and balanced profile.

### Tasting Notes

- **Color:** Deep ruby red.
- **Aroma:** Lilac, wild blueberry tart, cedar, and moss create a vibrant and aromatic bouquet.
- **Palate:** Bright acidity leads to flavors of vibrant blue fruit and a touch of white pepper, balanced by soft tannins. The wine's long, elegant finish showcases its polished structure.

Alcohol :15,00 %

Composition: 100% Zinfandel



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## Did you know?

The **Cortina gravelly loam soils**, after which this wine is named, are among the most sought-after soil types in the Dry Creek Valley for Zinfandel. These soils encourage deep root growth and promote excellent drainage, contributing to the wine's bright fruit and balanced minerality.

## Wine Pairing Ideas

- **Rack of lamb with rosemary and garlic:** The wine's berry and spice notes complement the savory richness of lamb.
- **Barbecue ribs with a tangy sauce:** The acidity and bright fruit flavors cut through the smoky and sweet elements of the dish.
- **Wild mushroom risotto:** The earthy notes of mushrooms enhance the subtle spice and minerality of the wine.
- **Aged cheddar cheese:** The wine's vibrant fruit and soft tannins pair beautifully with the sharpness and creaminess of cheddar.



### Jeb Dunnuck (JD) : 93 Points (2019)

*Coming from the Dry Creek Valley in Sonoma, the 2019 Zinfandel Cortina is a rocking Zinfandel that plays in the more elegant, medium-bodied end of the spectrum, yet it still brings loads of fruit, texture, and classic Zinfandel charm. Black raspberries, plums, Asian spices, and candied orange all emerge from the glass, and it's going to continue drinking brilliantly for another 7-8 years.*



### Wine Spectator (WS) : 93 Points (2019)

*Delivers a briary backbone paired with just enough polish to retain its old-school authenticity. Offers notes of wild berry, licorice and toasty sage that build tension toward zesty tannins. This shows the best of Dry Creek Zin.*



### Wine Enthusiast (WE) : 91 Points (2017)

*This brawny, unabashedly ripe, supple wine is thick in baked plum, dark cherry and mocha, with a viscosity that expands on the palate. Baking spice and cola mingle and add to the opulent style.*

