

Seghesio Old Vine Zinfandel Sonoma County California 2022

Selected by: MTW Tasting Panel



Final Deductions

VINTAGE 2022

GRAPE Zinfandel

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION California

SMALLER REGION Sonoma County

Rationale

California's adopted "native" grape is the best variety to demonstrate regional differences in the Golden State. Zinfandels from Amador taste differently from those of Mendocino, which are, in turn, unlike those from Napa Valley or Paso Robles. Sonoma County is one of the most appreciated regions for Zin and home to many of the state's oldest vines. Young Zinfandel will always appear dark in color and, as a fuller-bodied wine, generous weight and viscosity when swirling the glass.

Though regularly displaying a peppery character (especially if the wine is a field blend inclusive of other grapes like Petite Sirah, Carignan, Alicante Bouschet, etc.), the ripe, occasionally jammy, fruit-forward nature of the wine is its signature. Brambly and bright, redolent with oozing red and black fruit, Zinfandel can taste confected or pruny if picked overripe and raisinated if left out for extended time on the vine. This perception of sweetness can be exacerbated by the ample use of oak.

Dating back to 1895, some five generations and 125 vintages later, the Seghesio name and Zinfandel remain part of the DNA of Sonoma County. Their initial plantings of Zin- their Home Ranch Vineyard planted in 1895 is augmented by purchased fruit from the old head-pruned vineyards in Alexander and Dry Creek valleys farmed by the equally multi-generational Passalacqua and Saini families. Although "old vine" is often loosely interpreted in the wine industry, their benchmark is a minimum of 50 years, although the average age of their vines is approximately 70 years old.

Sight

BRIGHTNESS Day Bright

CLARITY Opaque

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Strawberry *Condition: Ripe, Jammy / Candied*

BLUE FRUIT Boysenberry • Huckleberry *Condition: Ripe, Jammy / Candied*

BLACK FRUIT Prune • Blackberry • Black Raspberry *Condition: Jammy / Candied, Ripe, Raisinated / Dried*

FLORAL Violet • Lavender *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens

OTHER VEGETABLE Fennel / Anise • Cola Nut • Mushrooms (Brown)

HERBAL Sage • Garrique / Provence • Tobacco Leaf

OTHER SPICES Paprika / Pimenton • Licorice (Black) • Licorice (Red)

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cacao / Chocolate • Cinnamon • Clove • Baking Spice • Brown Sugar / Molasses

OXIDATION/NUTTINESS Walnut • Chestnut • Pecan / Brittle