Seghesic Family Vineyards farms 300 acres of superior vineyards collected since 1895, when Edoardo Seghesic planted his first Zinfandel vines in Sonoma County's Alexander Valley. Each site was chosen by five generations of Seghesic winemakers and growers for the individuality of its environment.

SINGLE VINEYARD

These limited-production, single-vineyard designates come from historic sites.



HOME RANCH ZINFANDEL* SRP: \$58



MONTAFI ZINFANDEL

CORE ZINFANDELS

These wines showcase the diversity and distinctiveness of Sonoma County Zinfandel.



OLD VINE ZINFANDEL* SRP: \$40



ROCKPILE ZINFANDEL* SRP: \$40



CORTINA ZINFANDEL*

HERITAGE GROWER SERIES

These unique, small-production wines are only available from our Healdsburg winery.



MONTE ROSSO ZINFANDEL



PAGANI RANCH ZINFANDEL



MAFFEI ZINFANDEL



TODD BROTHERS ZINFANDEL



MARIAN'S RESERVE

SONOMA COUNTY

Our classic Zinfandel and signature Red Wine from select sites in Alexander and Dry Creek valleys.



SONOMA ZINFANDEL* SRP: \$26



DEFIANT RED WINE*

Inspired by Senema County's similarity in climate and topography to his native Northern Italy, Edoardo Seghesio planted the Chianti Station vineyard on our Home Ranch in 1910.

Today verified as the oldest planting of Sangiovese in America, those vines laid the foundation for Seghesio Family Vineyards' Italian varietal program.

CHIANTI STATION

America's oldest Sangiovese vineyard in Northern Sonoma's Alexander Valley derives its name from a tiny railway station named Chianti by the first Italian immigrants. Trusting their intuition, in 1910, the Seghesio Family planted a field blend with Sangiovese and Canaiolo Nero in their Chianti Station vineyard, according to the classic Tuscan tradition. Today, we know how wise they were.



S M A L L L O T S

These distinctive wines are grown in Sonoma County yet rooted in the Seghesio family's Italian heritage.



RED VARIETALS

The diverse soils of our Home Ranch are perfectly suited to these Italian heritage varieties.







WHITE VARIETALS

Our marine-influenced climate allows the slow maturation of fruit to fully express varietal character while retaining natural acidity.



