



2015 VERMENTINO

Recently, the Seghesio Family began an extensive vineyard replanting program that sought to grow intriguing varieties in the most suitable locations. Vermentino was planted in 2008, with 2011 marking the first vintage of this wine. While Vermentino's exact origins are unclear, it thrives along the Mediterranean coasts of France and Italy, and is well suited to the Russian River Valley's marine influenced climate.



FOOD AFFINITIES

Shellfish, grilled fish, and risotto with peas

TASTING NOTES

Aromas of ripe pear, lime zest and citrus leaves

Flavors of ripe honeydew melon and fresh cut pears

Vermentino's thick skins contribute a lush texture that balances its crisp acidity

VINEYARDS

Our Estate-owned Keyhole Ranch in northern Russian River Valley is home to our Italian white varietals. This vineyard's microclimate is tempered by cool coastal breezes and frequent summer-morning fog. The soils are composed of gravel and clay loams.

VINTAGE

2015 was one of the earliest harvests on record in Sonoma County. Although the summer was generally mild, spring's dry warm weather accelerated vine development, ultimately producing smaller berries and concentrated flavors. Sustained warm weather coupled with depleted water reserves culminated with a furiously paced compact harvest that was completed before the end of September, producing a vintage of exceptional quality.

VINEYARD REGIMEN

Our crews adjusted canopy density, removing leaves several times during the season to achieve optimum sunlight. A green harvest to remove fruit on weak shoots and stacked clusters was completed. Veraison thinning was performed to remove unevenly ripened clusters and to help tighten uniformity of the crop.

FERMENTATION REGIMEN

The grapes were whole-cluster pressed, 84% stainless steel tank fermented; 11% concrete egg fermented and aged; 5% puncheon fermented. The wine was aged sur lie until bottling to add complexity and to highlight the unique textural components of Vermentino.

HAND-HARVESTED

Sept. 2 - Sept. 17, 2015

AVERAGE BRIX AT HARVEST

22.9°

TITRATABLE ACIDITY

5.82 grams/liter

ALCOHOL

13.4%

VARIETAL COMPOSITION

100% Vermentino

CASE PRODUCTION

1,814

RELEASE DATE

April 2016

PRICE

\$22

