

SINCE 1895  
**SEGHEGIO**  
*Family Vineyards*

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## 2018 VERMENTINO

### RUSSIAN RIVER VALLEY

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Vermentino is thought to have originated along the Mediterranean coastline of northern Italy, and is widely planted in close proximity to the Ligurian Sea. Though the origins of this expressive white grape are unclear, it is recognized that Vermentino thrives in coastal climates. Thus, in 2008 we planted Vermentino at our Keyhole Ranch in Russian River Valley, where the warmth of the sun and prevailing cool nights produce a wonderfully fragrant and bright white wine.

#### 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

The 2018 growing season started off with slightly lower than average rainfall totals, however, due to their arrival in February and March the soils were near saturation during budbreak and heading into bloom. The onset of moderately warm May and June led to prolific growth in the vines and a slightly above average crop level on the vines. June and July were above average in temperature which allowed veraison to progress from late July into August. Harvest was unseasonably cool, lacking the typical heat spells that come in early September. This allowed for a slower, methodical harvest, accentuating higher acidity and lower brix, ideal for our varietals! A small rain event in early October followed by moderate temperatures extended the harvest through late October, allowing for increased flavor development.

#### WINEMAKING

Multiple harvest dates from a single vineyard allows us to layer flavors based on differing maturity levels in the fruit. The majority of the grapes were whole-cluster pressed, while a small percentage of fruit was destemmed and crushed with the stems added back to the press. Fermentation took place in 84% stainless steel tanks and 16% concrete egg. The wine was aged sur lie until bottling to add complexity and to highlight the unique textural components of Vermentino.



#### SIP & SAVOR

Aromas of ripe pear, summer melons and crushed stone lead into notes of lime zest and honeysuckle on the mid-palate. A lush and creamy texture interwoven with a bright crispness imparts a complex and persistent finish. Steamed clams and mussels or oysters on the half shell would be perfect pairing. Grilled halibut steaks, crab and English pea risotto, or pasta with pesto would be welcome too. If pairing with cheese, a fresh ricotta or burrata would be fantastic choices.

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| <b>VARIETAL COMPOSITION</b> | 100% Vermentino                         |
| <b>HARVEST</b>              | September 2018                          |
| <b>AGING</b>                | 7 months sur lie in French oak, 30% new |
| <b>ALCOHOL</b>              | 13%                                     |
| <b>TITRATABLE ACIDITY</b>   | 5.73 grams/liter                        |
| <b>PRODUCTION</b>           | 2,200 cases                             |
| <b>RELEASE DATE</b>         | April 2019                              |
| <b>PEAK ENJOYMENT</b>       | 2-3 years                               |
| <b>PRICE</b>                | \$24                                    |

