

SINCE 1895
SEGHESIO
Family Vineyards

2016 VENOM
ALEXANDER VALLEY

Growing and producing world-class Sangiovese is not for the faint of heart. Rattlesnakes, thistle and America's most unique clone of Sangiovese are all that thrive atop Rattlesnake Hill on our Home Ranch. The 40% slope, shallow topsoil and virtually impenetrable volcanic shale are the perfect antidote for taming this vigorous varietal into producing intensely flavored grapes. The clone, planted in 1910 by Edoardo Seghesio in America's oldest Sangiovese vineyard, produces small-berried, loosely formed clusters. This wine is 100% Sangiovese from Rattlesnake Hill on our Home Ranch estate in Alexander Valley.

VINEYARDS

Rattlesnake Hill overlooks the Home Ranch and the greater Alexander Valley. As the name suggests, this vineyard is on a rather rugged hill, giving this parcel great drainage. With only 8-16 inches of topsoil and clay soils with varying underlying layers of basalt, sandstone, and serpentine rock, vines have a difficult time surviving.

VINTAGE

2016 harvest began early and went by quickly. 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 in a furiously paced compact harvest that was completed before the end of September, producing a vintage of exceptional quality.

WINEMAKING

The grapes were sorted by hand before and after de-stemming to remove green material and then placed into small, open-top fermentors with punch down maceration by hand. Maceration time lasted for 10 days. The wine finished alcoholic fermentation and completed malolactic conversion in barrel. The wine was racked once prior to blending and bottling.



SIP & SAVOR

Pretty aromas of red fruits, rose water and lavender lead to a delightful palate of dried cherries, vanilla and spice. The wine is rich yet lively, with a mouthfeel of silky tannins and firm acidity. Earthy and savory dishes such as mushroom and sausage risotto, duck confit and chicken cacciatore would be sublime pairings with this wine.

VARIETAL COMPOSITION	<i>100% Sangiovese</i>
HARVEST	<i>September 2016</i>
AGING	<i>Aged 18 months in 15% new 500L French oak puncheons and 30% concrete tanks.</i>
ALCOHOL	<i>14.9%</i>
PRODUCTION	<i>1213 cases</i>
RELEASE DATE	<i>September 2019</i>
PEAK ENJOYMENT	<i>Cellaring potential through 2024.</i>
PRICE	<i>\$50</i>

