

SINCE 1895  
**SEGHEGIO**  
*Family Vineyards*

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**2017 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 varieties. 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 2017 winter saw roughly double the average rainfall totals, ending a five-year extended drought condition in the region. This led to abundant vegetative growth in the spring as soils were saturated well through bloom. Extreme heat beginning in April provided hints at what would become another record-breaking year of temperatures throughout the growing season. Harvest kicked off August 31 with ten consecutive days over 100°F. This was followed by a significant cooling trend which allowed for added hang time, leading to 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, orange blossom and citrus leaves give way to a palate of lemon curd and fresh-cut pears. Vermentino's thick skins contribute a lush texture that balances its crisp acidity, creating a delightful wine to pair with shellfish, grilled fish, citrus salad, and risotto with English peas and asparagus.

<b>VARIETAL COMPOSITION</b>	<i>100% Vermentino</i>
<b>HARVEST</b>	<i>September 22–25</i>
<b>AGING</b>	<i>7 months sur lie in French oak, 30% new</i>
<b>ALCOHOL</b>	<i>13.3%</i>
<b>TITRATABLE ACIDITY</b>	<i>5.83 grams/liter</i>
<b>PRODUCTION</b>	<i>1,135 cases</i>
<b>RELEASE DATE</b>	<i>September 2018</i>
<b>PEAK ENJOYMENT</b>	<i>2–3 years</i>
<b>PRICE</b>	<i>\$22</i>

