

SINCE 1895
SEGHESIO
Family Vineyards

2018 SONOMA CHARDONNAY

SONOMA COUNTY

As Chardonnay has become the most widely planted variety in Sonoma County we wanted to take the opportunity to make our own unique and compelling Chardonnay that supports our mission to share the heart of Sonoma County. Our Chardonnay captures everything we love about the variety's expression in Sonoma County. We have added in a small portion of our estate-grown Vermentino for a uniquely Seghesio twist, and set out to make a Chardonnay that is bright and focused with a kiss of oak and the pure, intense fruit characteristic of our signature style.

VINEYARDS

Our Chardonnay is sourced from carefully selected vineyards from some of Sonoma County's cooler climate regions and blended with a small portion of Vermentino from our estate Keyhole Ranch Vineyard in the Russian River Valley.

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 a 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 varieties! A small rain event in early October followed by moderate temperatures extended the harvest through late October, allowing for increased flavor development.

WINEMAKING

The grapes were hand-harvested at night, then quickly sorted and whole-cluster pressed in a pneumatic bladder press. The juice was allowed to settle before 50% was racked into French Oak barrels for fermentation, the remainder was fermented in stainless steel tanks to retain fresh acidity and bright fruit characteristics. The barrel fermented portion was aged 12 months in barrels on lees before being racked to tanks for blending and finishing for another 5 months.



SIP & SAVOR

Bright and focused with notes of lemon curd and crushed stone on the nose that carry through to the palate. The wine is creamy and round on the palate, with a crystalline purity of fruit accented by a swathe of warm spice that comes from time spent in French oak barrels. The finish is fresh and mouthwatering, making this wine a perfect match for a wide variety of seafood such as steamed clams, lobster, and halibut. Roast chicken or salmon in a beurre blanc would make a stunning pairing.

VARIETAL COMPOSITION	96% Chardonnay, 4% Vermentino
ALCOHOL	14%
PRODUCTION	2,500 cases
RELEASE DATE	April 2020
PEAK ENJOYMENT	Drink now through 2022.
PRICE	\$22

