

EST. 1895  
**SEGHE SIO**  
 FAMILY VINEYARDS

## 2021 CHARDONNAY

SONOMA COUNTY — MONTEREY

*At Seghesio Family Vineyards, the key word is family and all of our wines are crafted to carve out more moments to breathe, savor and share with the ones you love. Our Chardonnay is sourced from carefully selected vineyards in California's preeminent growing regions, each with a distinct climate and soil profile that contributes to the wine's overall character. Our aim is to make a Chardonnay that is bright and crisp with notes of lemon curd, crisp pear and just a kiss of oak. We add a small portion of our estate Vermentino for a uniquely Seghesio twist on a California classic.*



### VINTAGE

The 2021 Harvest arrived with a soft landing despite the limited water supply and eventual bans on irrigation throughout Dry Creek and Alexander Valley. We experienced very few extremely hot days and were happily able to allow grapes to ripen at a moderate pace without significant dehydration or loss of acidity. Yields in some vineyards were reduced due to low moisture earlier in the season, specifically during budbreak and bloom, however those reduced yields have led to intensely flavored grapes and the subsequent wines made from them ooze varietal character and vibrant mouthfeel.

### VITICULTURE & WINEMAKING

The grapes were hand-harvested and whole-cluster pressed in a long gentle press cycle to extract vibrant fruit flavors while minimizing any astringent compounds. We utilize stainless steel tanks and barrel fermentation to produce blending components that each accent the vineyard's best attributes; acidity, fruit complexity, and texture. A small percentage underwent malolactic fermentation to soften acidity and add mid-palate complexity.

### SIP & SAVOR

Our 2021 Chardonnay features inviting notes of white lilies, orange blossom, and lemon peel on the nose. The wine has a lively mouthfeel on the palate with notes of lemon curd, crisp pear, pineapple, and vanilla bean balanced by bright acidity and a fresh finish. Drink now through 2025. Pair with roast chicken, creamy pasta dishes, and a hard aged cheese such as a gouda.

### ANALYSIS

VARIETAL	ALCOHOL	TA	PH
95% Chardonnay, 5% Vermentino	13.5%	5.4 grams/liter	3.47

### KEY FACTS

- Represents our ideal expression of Chardonnay from California's top growing regions for the varietal.
- A small portion of estate Vermentino is added to the blend for a uniquely Seghesio twist.