

SEGHESSIO
FAMILY VINEYARDS

2022 VERMENTINO

RUSSIAN RIVER VALLEY — SONOMA COUNTY



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.

VINTAGE

The 2022 growing season began with significantly below average winter rainfall totals which led directly into a prolonged frost season lasting late into April. Seghesio vineyards escaped mostly unscathed and launched into a slight cooling trend for May and June. This put the growing schedule closer to average helping to push back our veraison timing and projected harvest dates. July and August warmed up significantly and some vineyards sustained some sunburn due to exposure. This was just a preamble! Harvest commenced in late August and Labor Day week witnessed record shattering high temperatures in excess of 118° F in Northern Alexander Valley while still reaching 115° in Santa Rosa High Plains. These scorching temperatures pushed ripening and increased stress on vineyards leading to one of the fastest harvests on record for Seghesio Family Vineyards.

VITICULTURE & WINEMAKING

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.

The grapes were handpicked at night to preserve vibrant flavors. They were whole cluster pressed, using a long, slow low pressure extraction in a pneumatic bladder press. Multiple harvest dates from a single vineyard allows us to layer flavors based on differing maturity levels in the fruit. 25% Concrete Egg fermented and aged; 75% Stainless Steel Tank fermented, racked off of heavy lees after 3 months. Lees contact lends to textural complexity while maintaining fruit and bright varietal essences.

ANALYSIS

VARIETALS	ALCOHOL	PH	CASES
100% Vermentino	13.5%	3.16	1,400
		TA	
		6.4 grams/liter	

SIP & SAVOR

Vibrant citrus and delicate floral notes lead to a wine that is lively, persistent, and textured on the palate with notes of honey suckle, white lily, lemon grass, quince, and Asian pear. Steamed clams and mussels or oysters on the half shell would be a 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.