

*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 three of 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, 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 2020 vintage was marked by lower-than-average rainfall overall, with Sonoma receiving about 55% of average precipitation. Cool-weather at the start of the vintage, in March and April, led to some late-season frost, with overnight lows plunging into the 30's through the beginning of May. Summer got off to a slow start with warm days through June and July and a coastal fog rolling in with the onset of veraison to provide a moderating influence. August was hot, with one particularly scorching heatwave that kept temperatures above 100 degrees for ten days in a row and brought some unusual lightning storms to the region that ultimately sparked a series of devastating fires in the region. As the smoke cleared, the weather cooled and presented ideal conditions to begin harvest after reviewing the vineyards. Those intense heat spikes of the growing season helped to drive intensity and develop ripe fruit flavors in our grapes. Cooler temperatures at the end of the season ensured balanced acidity and sugar levels and allowed for longer hang times, resulting in softer tannins and complex phenolics.

#### VITICULTURE & WINEMAKING

All of the grapes for this blend were hand-harvested at night and whole-cluster pressed while still cold into stainless steel tanks to preserve the vibrant fruit flavors. The Napa portion of the blend was fermented and aged in stainless steel to preserve the bright fruit and focused acidity. The Sonoma portion was fermented and underwent malolactic conversion in French oak barrels and racked into stainless after 6 months. The wines were blended and bottled after 14 months of aging.

#### SIP & SAVOR

Our 2020 Chardonnay features inviting notes of butterscotch, toasted almonds, and lemon peel on the nose. On the palate the wine has a creamy mouthfeel with notes of toffee, vanilla, and citrus balanced by bright acidity and a fresh finish. Drink now through 2023. Pair with roast chicken, creamy pasta dishes, and a hard aged cheese such as a gouda.

#### ANALYSIS

VARIETALS	TA
95% Chardonnay, 5% Vermentino	6.1 grams/liter
PH	
3.52	
ALCOHOL	
%	

#### 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.