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# CENTENNIAL CLUB

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NOVEMBER 2020



SINCE 1895  
**SEGHESSIO**  
*Family Vineyards*

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# 2018 MONTAFI ZINFANDEL

## CENTENNIAL 12 SELECTION

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Old Vine Zinfandel's viticultural legacy in the Russian River Valley dates back to the late 19th century, when Italian immigrants - mostly from the Tuscan province of Lucca - settled there and planted Zinfandel. In 1926 one of these immigrants, Benito Montafi, planted a Zinfandel-based "field blend" in the high plains of Russian River Valley's Piner-Olivet district. This area has a long history of producing compelling old vine Zinfandels. The overall cooler temperature, courtesy of marine influenced air that flows up the Petaluma Gap from the south and up the Russian River from the west, creates significant diurnal swings, up to 55°F. This phenomenon prolongs hang time, which allows for a steady accumulation of ripe fruit flavors and aromatic intensity.



✦ **VARIETAL  
COMPOSITION**

90% Zinfandel, 10% Alicante Bouschet

✦ **ALCOHOL**

15.1%

✦ **SIP & SAVOR**

This wine is beautifully expressive on the nose with notes of fresh thyme, raspberry bramble, and Amarena cherry. The intensity and lush texture on the palate is balanced by juicy acidity and a long velvety finish. Enjoy this wine with short ribs browned in the pan and braised with red wine, beef stock and tomatoes. Serve with your best mashed potatoes and a hint of freshly grated horseradish.

✦ **CELLARING  
NOTES**

Barrel aged for 18 months in French oak (12% new). Suggested cellaring potential through 2027.





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## 2018 CORTINA

### ZINFANDEL

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#### VARIETAL COMPOSITION

100% Zinfandel

**ALCOHOL** 15.2%

#### SIP & SAVOR

Aromas of lilac, wild blueberry tart, cedar and moss give way to bright acidity on the palate. Cortina Zinfandel features vibrant blue fruit and a touch of white pepper that carries through to the wine's long elegant finish. A perfect partner to this wine would be a rack or leg of lamb. The richness of the wine and the combination of berry and spice notes would meld perfectly with the lamb's rich and slightly gamey flavor.

**CELLARING NOTES** Aged 14 months in 75% French oak (15% new) and 25% American oak (100% neutral). Suggested cellaring potential through 2026.



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## 2018 PAGANI

### ZINFANDEL

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#### VARIETAL COMPOSITION

85% Zinfandel,

15% Alicante Bouschet

**ALCOHOL** 15.2%

#### SIP & SAVOR

Aromas of black currant, cracked pepper, pastry crust, nutmeg and fennel fill the bouquet. On the palate, vibrant acidity and a light dusting of tannins frame notes of cherry compote, lingering through to the wine's long and velvety finish. This wine pairs well with tomato-based dishes. Try adding in sausage or pancetta to a marinara sauce, or enjoy with pizza topped with fresh mozzarella and spicy coppa.

**CELLARING NOTES** Barrel aged for 18 months in 65% French oak (12% new) and 35% American oak (6% new). Suggested cellaring potential through 2027.



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## 2018 MARIAN'S RESERVE

### RED WINE

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#### VARIETAL COMPOSITION

47% Zinfandel, 31% Petite

Sirah, 22% Carignane

**ALCOHOL** 15.2%

#### SIP & SAVOR

This unique blend opens with notes of black cherry, plum, and cigar box. On the palate, the wine has plenty of structure with polished tannins and lush notes of blue fruit, spice, and a fresh finish. Decadent duck confit is a sublime food pairing for this red blend. The richness from the duck balances the tannins of the Petite Sirah, and the acid in the Carignane keeps the duck from becoming too heavy and disturbing the wine's balance.

**CELLARING NOTES** Barrel aged for 14 months in 67% French oak and 33% American oak (21% new). Suggested cellaring potential through 2026.

CHEN'S VINEYARD - CORTINA



PAGANI RANCH



HOME RANCH VINEYARD





## FEATURED RECIPE

### NY STEAK *with* BLUE CHEESE BUTTER, MUSHROOMS *and* WATERCRESS SALAD

The rich and tangy blue cheese butter aids in mellowing the youthful and expressive tannins in both the Cortina and Paganì Zinfandels. The earthy mushrooms balance the bright fruit and the meaty NY steak transforms the playful acidity into a mouth-watering lusciousness.

## INGREDIENTS

- |   |                                      |
|---|--------------------------------------|
| 3 ea 12-oz NY steaks                        | ¼ c cognac                           |
| 6 oz blue cheese                            | ¼ c chicken stock                    |
| 3 oz softened butter, plus 4 T, divided     | 3 shallots, cut into 1/8 -inch rings |
| ½ t chopped fresh tarragon                  | 3 bunches of watercress              |
| ½ t chopped fresh thyme                     | EVOO                                 |
| 1 ½ lb mushrooms, cut into bite size pieces | salt and pepper to taste             |

## TECHNIQUE

### BLUE CHEESE BUTTER

1. Combine blue cheese and 3 oz softened butter in a food processor and mix until soft and evenly incorporated.
2. Fold in tarragon and thyme; season to taste with salt.

### MUSHROOMS

1. Heat 2 T of butter in a large sauté pan. Once foamy, add mushrooms and sauté for 2 minutes.
2. Add shallots and cook until translucent.
3. Turn off burner and add cognac. Turn burner on and cook until almost dry.
4. Add chicken stock and cook until reduced by ¾.

5. Turn off heat, add final 2 T of butter and stir until melted and evenly incorporated. Season to taste with salt and pepper.

### NY STEAKS AND WATERCRESS

1. Season steaks with salt and pepper and grill or broil to desired doneness. Let rest for five minutes.
2. Slice the meat and arrange on individual plates. Garnish with blue cheese butter and mushrooms.
3. Dress watercress in EVOO and place on top of steaks.
4. Garnish each plate with fresh cracked pepper and EVOO. Serve with a side of your favorite potatoes.

# UPCOMING EVENTS

Our full event schedule may be found online at  
[www.seghesio.com](http://www.seghesio.com)



## 22ND ANNUAL WINE & FOOD AFFAIR

**SATURDAY, NOVEMBER 7 & SUNDAY, NOVEMBER 8 | VIRTUAL EVENT**

The word of 2020 has proven over and over to be “pivot,” and our friends at the Wine Road Sonoma County have done just that to march forward with their annual Wine & Food Affair. With this virtual event and “Wine Road Rewards,” they’ve created a terrific way for you to enjoy great deals on wine and a taste of wine country from the comfort of your home.

**FOR MORE DETAILS, VISIT [WWW.WINEROAD.COM/EVENTS/WINE-FOOD-AFFAIR](http://WWW.WINEROAD.COM/EVENTS/WINE-FOOD-AFFAIR).**



## CENTENNIAL CLUB HOLIDAY TASTING

**SATURDAY, NOVEMBER 14 | SEATINGS AT 10:30AM, 1PM, AND 3PM**

Join us for an exclusive members-only tasting event. Seated at your own private table, you'll enjoy a flight of the newest releases included in your November wine club allocation. Feel free to bring some picnic snacks and our team will guide you through the wines and how they will pair with your holiday feasts this season - and with gift-giving around the corner, it's a great time to stock up on more of these new releases while you're here!

**TWO COMPLIMENTARY TICKETS PER CLUB MEMBERSHIP, \$25 PER ADDITIONAL GUEST UP TO FOUR**

RSVP AT [SEGHECIO.COM](http://SEGHECIO.COM) OR CONTACT US AT [EVENTS@SEGHECIO.COM](mailto:EVENTS@SEGHECIO.COM) OR 707.433.3579

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## MEMBER RELEASES

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	<b>RETAIL BOTTLE</b>	<b>MEMBER BOTTLE</b>
<b>ZINFANDELS</b>		
✂ <b>2018 CORTINA ZINFANDEL</b>	<b>\$40.00</b>	<b>\$32.00</b>
2017 Home Ranch Zinfandel	\$60.00	\$48.00
2018 Mariah Zinfandel	\$50.00	\$40.00
✂ <b>2018 MONTAFI ZINFANDEL <i>C12 Exclusive</i></b>	<b>\$65.00</b>	<b>\$52.00</b>
2017 Old Vine Zinfandel	\$40.00	\$32.00
✂ <b>2018 PAGANI ZINFANDEL</b>	<b>\$50.00</b>	<b>\$40.00</b>
2018 Paso Robles Zinfandel	\$50.00	\$40.00
2018 Rockpile Zinfandel	\$50.00	\$40.00
2018 Sonoma Zinfandel	\$26.00	\$20.80
2018 Todd Brothers Zinfandel	\$50.00	\$40.00

<b>ITALIAN HERITAGE</b>		
2014 Aglianico	\$40.00	\$32.00
2019 Arneis	\$24.00	\$19.20
2017 Barbera	\$40.00	\$32.00
2018 Chianti Station	\$75.00	\$60.00
2017 David's Heritage Red	\$45.00	\$36.00
✂ <b>2018 MARIAN'S RESERVE</b>	<b>\$45.00</b>	<b>\$36.00</b>
2018 Omaggio	\$65.00	\$52.00
2019 Rosato	SOLD OUT	SOLD OUT
2018 Sonoma Chardonnay	\$22.00	\$17.60
2017 Venom Sangiovese	\$50.00	\$40.00
2019 Vermentino	\$24.00	\$19.20

To acquire additional new releases or library selections from our cellar, please contact our wine club team at 707.395.3660 or [wineclub@seghesio.com](mailto:wineclub@seghesio.com)

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