

EST. 1895

SEGHESIO

FAMILY VINEYARDS

CENTENNIAL CLUB NEWSLETTER

ESTATE UPDATE

STEPHANIE WYCOFF | ESTATE DIRECTOR As we set out to commemorate our 125th Anniversary in 2020, we acknowledged that we would not be where we are today if each generation of the Seghesio Family had not looked forward and seized new opportunities. To thoughtfully look forward, we began by looking back—back over decades of Seghesio wine labels. We felt that one of the most exciting ways to commemorate our milestone was to freshen up our labels once more. In the Spring Release you'll discover a slightly refreshed look to our Zinfandels, though we were thoughtful about maintaining the core elements that make a bottle of Seghesio Zinfandel so recognizable; we just sought to make them even sharper (a.k.a. more legible and cohesive) and more storied. Our Single Vineyard Zinfandel labels specifically are inspired by the classic labels of great Barolos that hail, like our founders, from the Piedmont region of Italy—the front label captures the essence of what makes each of these vineyards unique and compelling.



We were excited to update our tasting room and website, too. With new seating areas and a fresh aesthetic, the tasting room is a fun nod to an Italian bistro setting. It's how we feel our guest experience should have always been—just a touch more elegant, inviting, and comfortable. Finally, if you haven't yet explored Seghesio.com, we encourage you to take a peek at new videos, recipes, stories, photography, and more.

We hope you are as excited as we are to experience the renewed energy behind Seghesio Family Vineyards. As we did this work, we kept coming back to the idea of family and what that means to us today. The answer we found was that family is more than the one you're born into, it's also the one you choose. Thank you for choosing us and for joining in our journey into the next 125 years.



WINEMAKING UPDATE



ANDY ROBINSON | WINEMAKER Spring is here and the cellar is warming up! We've completed our late-winter bottling of the 2019 reds and 2020 Rosato and white wines, so now our focus turns completely to the 2020 reds, which have been stabilized and are showing their great potential. We are busy racking and topping, and now it's time to propose blends for the 2020 finished wines; we'll take this opportunity to adjust barrel aging and even possibly combine some wines that we feel will age better as blends. This is all in preparation for the significant task of assembling our flagship Sonoma Zinfandel, which comprises the majority of our annual production and will be bottled over the summer.

On the vineyard side, where most of the action is this time of year, the vines have started to grow and while the days have warmed up, our nighttime temperatures can still dip into the 30°F range—this poses the danger of frost. We have temperature alarms to notify us if/when the air reaches

35°F, and we'll closely monitor the temperatures and turn on the wind machines or overhead sprinklers if the conditions require it to prevent damage to the vines... suffice it to say, Ned Neumiller doesn't get his best sleep this time of year.

During the day the crew is also working to incorporate cover crops into the vineyards. The legumes that have trapped nutrients over the winter can now start to decompose and make them available for the vines, and we are able to trap in remaining moisture in the soil by stopping the cover crops from using all available water. Once the nighttime temperatures warm up, the vines will grow quickly so it's important to stay ahead early or we can be playing catch-up all season. Luckily, the cavalry has arrived—our seasonal vineyard crew has arrived and we're ready to take on the growing season!

ANNOUNCEMENTS

Join us for our **2021 Centennial Club Release Tastings**: May 16, Sept 19, and Nov 13; 10:30am, 1pm, or 3pm seatings. This members-only tasting event celebrates our new releases, giving you the chance to taste these wines in advance of opening your own bottles at home. Seated at your own private outdoor table, you'll enjoy a tasting flight of these special wines, plus a bonus wine or two. Feel free to bring a picnic — the table is yours for up to 90 minutes to relax, sip and savor. *Two complimentary seats per membership, \$25 per additional guest up to four (six total at table).*

SPRING RELEASES

2019 ROCKPILE ZINFANDEL ROCKPILE

Beautifully expressive, this wine features notes of fig, black raspberry and warm vanilla on the nose. The wine is richly textured and supple on the palate with juicy red fruit, tangy minerality, and a long vibrant finish. Pair this wine with rich meats such as Lamb sugo, pasta Amatriciana, or an herb-crusted pork loin. For a little fun, throw a tangy Irish cheddar on your burger or cheese board.

VARIETAL COMPOSITION

100% Zinfandel

REGION Rockpile

ALCOHOL 15.3%

CELLARING NOTES Aged 16 months in 14% new French oak, 88% neutral French and American oak. Enjoy now through 2027.

2019 SAINI FARMS ZINFANDEL DRY CREEK VALLEY

Bright and earthy on the nose, the wine features briary notes of blackberry and Bing cherry. The wine has great intensity and structure with broad tannins and a silky body. Notes of bay and raspberry on the palate with a dusting of spice on the wine's rich finish. Grilled steaks and spicy marinated lamb kebobs would pair terrifically, and aged Gouda and pastas sauced with a meaty tomato ragù would be splendid as well.

VARIETAL COMPOSITION

100% Zinfandel

REGION Dry Creek Valley

ALCOHOL 15.5%

CELLARING NOTES Aged 14 months in 16% new French oak, 84% neutral French and American oak. Enjoy now through 2027.

2018 VENOM ALEXANDER VALLEY

Notes of black cherry, violets, and dried lavender mingle with notes of Sangiovese's signature earthy notes of clay in the wine's intriguing bouquet. On the palate, the wine is bright with mouthwatering acidity and dusty yet supple tannins. The wine has lingering notes of dried red fruit and a persistent finish. Earthy and savory dishes such as mushroom and sausage risotto, duck confit and chicken cacciatore would be sublime pairings with this wine.

VARIETAL COMPOSITION

100% Sangiovese

REGION Alexander Valley

ALCOHOL 14.9%

CELLARING NOTES Aged 18 months in 11% new French oak puncheons (500L) and 7% concrete. Enjoy now through 2027.

2016 CORTINA ZINFANDEL DRY CREEK VALLEY

A bouquet of floral notes and earthiness give way to a palate bursting of mixed berry cobbler. Raspberry, blackberry and blueberry notes are layered with white pepper and baking spices. This luscious wine dances on the palate and finishes with fine tannins and balanced acidity. Pair with rich meats like rack of lamb and duck, especially with herb-based sauces and pastas such as gnocchi with pesto. Firm sheep's milk cheeses like pecorino or pepato are also delicious.

VARIETAL COMPOSITION

100% Zinfandel

REGION Dry Creek Valley

ALCOHOL 15.3%

CELLARING NOTES Aged 14 months in 20% new French oak, 80% neutral French oak. Enjoy now through 2023.

