

SEGHESSIO
FAMILY VINEYARDS

2018
DAVID'S HERITAGE RED
DRY CREEK VALLEY — SONOMA COUNTY



Since childhood, David Seghesio had a passion for learning how machines operate. He joined the family business in 1983 as a master technician and was a major contributor in the winery's growth and success. In the realm of mechanics, he was a Renaissance man, displaying skills from engineering to restoration that always left us in awe. David passed away in 2017 and with this wine we honor the legacy of his ambition and dauntless ingenuity.

VINTAGE

The 2018 growing season started off with slightly lower than average rainfall totals, however, with rain finally arriving in February and March, the soils were near saturation during budbreak and heading into bloom. The onset of moderately warm temperatures in May and June led to prolific growth in the vines and a slightly above average crop level on the vines. June and July were above average in temperature, allowing veraison to progress from late July into August. Harvest was unseasonably cool, lacking the typical heat spells that come in early September. This allowed for a slower, methodical harvest, accentuating higher acidity and lower brix, ideal for our varietals! Rain in early October followed by moderate temperatures extended the harvest through late October, allowing for increased flavor development.

VITICULTURE & WINEMAKING

Hand-picked grapes were destemmed and crushed into stainless steel tanks for fermentation. The Grenache was fermented in open top fermentors and gently punched down during maceration. The Syrah and Petite Sirah were fermented in closed top tanks and the wines were drained to barrels to complete malolactic fermentation. Aged 15 Months in 12% New American Oak: 88% Neutral French Oak.

ANALYSIS

VARIETALS	PH	TA
38% Petit Sirah	3.78	6.4 grams/liter
34% Syrah	ALCOHOL	
28% Grenache	15%	

SIP & SAVOR

The wine opens with floral notes of rose that mingle with fresh blue fruit, plum, and notes of herbs—thyme, sage, juniper and dried lavender. On the palate, the wine balances bright fruit with some underlying earthy notes that offer a savory edge along with chewy tannins, mouthwatering acidity and a lingering long finish. Pair with roast duck or rabbit and a stone fruit mostarda, or a savory Parmesan risotto with fresh tomato sauce.