



*Omaggio translates to "homage" in Italian, and this is ours; a wine made in tribute to our founders, Edoardo and Angela Seghesio, who came to Sonoma County at the turn of the century to build a family and a future. A blend of ancient-vine Sangiovese, planted in 1910 by Edoardo and Cabernet Sauvignon sourced from select hillside vineyards, Omaggio is a playful duet between these two varieties, featuring the polished structure of Cabernet Sauvignon and the effusive aromatics of Sangiovese.*

#### VINTAGE

The start of the 2019 growing season was wet, however the silver lining to a wet winter and spring is healthy cover crop growth and a full soil profile. By April, rain had started to slow and the soils dried out a bit, allowing us to add large amounts of organic matter back to the soils. The summer was marked by warm days and cool nights. With healthy soils and good weather, bloom went well. Moderate temperatures into mid-September led to a gradual ripening curve for the grapes approaching harvest dates, allowing for a methodical harvest, preserved bright fruit flavors and refreshing acid structure in the wines. The wines also showcase a fully ripe, soft tannin structure that extended gradual ripening promotes. The grapes were hand-harvested between October 1st and 8th, 2019.

#### VITICULTURE & WINEMAKING

The grapes were sorted and destemmed into small, open top fermentors retaining roughly 70% whole berries. The Sangiovese (40%) was fermented with native yeast to allow for a slower ferment and to retain its floral aromas. For the Cabernet (60%), we held the grapes cold for 3 days while pumping over through a screen to maximize color extraction. We switch to punchdown maceration once fermentation commences to maximize extraction early in the fermentation and drain to barrel when fermentation slows or after 9-12 days on skins. The wine is settled before being transferred to puncheons to complete malolactic fermentation. Barrel aged for 16 months in 88% French Oak (30% New); 12% Concrete tank. The grapes were hand-harvested from September 30-October 15, 2019.

#### SIP & SAVOR

On the nose, the wine features notes of spice box, dark chocolate shavings, and cherry cordial that carry through to the palate, which is plush and concentrated with black fruits, dusty tannins and a long, lingering finish. We love this blend for its playful duet between the polished structure of Cabernet Sauvignon and effusive aromatics of Sangiovese. Dense and full-bodied, Omaggio begs to be paired with the richness of grilled beef and the acidity of a slightly piquant chimichurri sauce.

#### ANALYSIS

PH  
3.7  
ALCOHOL  
15%  
TA  
6.4 grams/liter