



In 1975, Ed Seghesio co-fermented an equal blend of Zinfandel, Petite Sirah and Carignane for his own consumption. When the Seghesio family released the first wines under their name in 1983, Ed's blend was bottled and released in honor of his beloved wife, Fay Marian. To showcase the varietal characteristics of these remarkable old vines while honoring Fay's legacy, Seghesio began producing Marian's Reserve again in 2004.

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 harvested between September 29th and October 16th.

VITICULTURE & WINEMAKING

Each variety was hand picked separately at their optimum ripeness for maximum variety expression. The grapes were sorted and destemmed into small, open-top fermentors with punch down maceration by pneumatic assisted plunger for 8 -11 days. Free run wines were allowed to settle in tank 2 days prior to being barrelled down. The wine underwent malolactic fermentation in barrels. The final blend was assembled after 8 months in barrel and returned to barrel for the remainder of aging. Barrel aged 15 months in 60% French, 40% American Oak; 13% new barrels. Racked twice prior to blending and bottling.

SIP & SAVOR

This unique blend opens with subtle floral notes, black cherry, plum, and cigar box. On the palate, the wine has plenty of structure with polished tannins and vibrant notes of rainer and amarena cherries, and anise with a fresh supple 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.

ANALYSIS

VARIETAL	TA
37% Petite Sirah, 33% Zinfandel, 30% Carignane	5.69 grams/liter
PH	
3.81	
ALCOHOL	
14.9%	

KEY FACTS

- The first wine released under the Seghesio Family Vineyards label name
- A red blend of old vine Zinfandel, Carignane, and Petite Sirah from our Home Ranch Vineyard
- Named in honor of a beloved Seghesio family matriarch, Fay Marian