

**SEGHEGIO**  
FAMILY VINEYARDS

## 2021 VERMENTINO

RUSSIAN RIVER VALLEY — SONOMA COUNTY



*Vermentino is thought to have originated along the Mediterranean coastline of northern Italy, and is widely planted in close proximity to the Ligurian Sea. Though the origins of this expressive white grape are unclear, it is recognized that Vermentino thrives in coastal climates. Thus, in 2008 we planted Vermentino at our Keyhole Ranch in Russian River Valley, where the warmth of the sun and prevailing cool nights produce a wonderfully fragrant and bright white wine.*

### VINTAGE

The 2021 Harvest arrived with a soft landing despite the limited water supply and eventual bans on irrigation throughout Dry Creek and Alexander Valleys. We experienced very few extremely hot days and were happily able to allow grapes to ripen at a moderate pace without significant dehydration or loss of acidity. Yields in some varieties were reduced due to low moisture earlier in the season, specifically during budbreak and bloom, however those reduced yields have led to intensely flavored grapes and the subsequent wines made from them ooze varietal character and vibrant mouthfeel.

### VITICULTURE & WINEMAKING

Our Estate-owned Keyhole Ranch in northern Russian River Valley is home to our Italian white varietals. This vineyard's microclimate is tempered by cool coastal breezes and frequent summer-morning fog. The soils are composed of gravel and clay loams.

The grapes were handpicked at night to preserve vibrant flavors. They were whole cluster pressed, using a long, slow low pressure extraction in a pneumatic bladder press. Multiple harvest dates from a single vineyard allows us to layer flavors based on differing maturity levels in the fruit. 25% Concrete Egg fermented and aged; 75% Stainless Steel Tank fermented, racked off of heavy lees after 3 months. Lees contact lends to textural complexity while maintaining fruit and bright varietal essences.

### ANALYSIS

VARIETALS	ALCOHOL	PH	TA	CASES
100% Vermentino	13.5%	3.16	6.4 grams/liter	1,400

### SIP & SAVOR

Notes of citrus, orange blossom and pear on the nose lead to a wine that is lively, persistent, and textured on the palate with notes of lime zest and stone fruits. Steamed clams and mussels or oysters on the half shell would be a perfect pairing. Grilled halibut steaks, crab and English pea risotto, or pasta with pesto would be welcome too. If pairing with cheese, a fresh ricotta or burrata would be fantastic choices.