

SEGHEGIO
FAMILY VINEYARDS

2023 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

In 2023, abundant rainfall marked the start of the growing season, presenting both advantages and challenges. While the saturated soils were beneficial, delays in pruning and other cultural practices ensued. With the advent of sunny weather, innovative viticultural methods were implemented, including a regenerative approach to vineyard management. This involved adjusting the timing of cultural events, maintaining diverse living roots in the soil, and incorporating vineyard crimpers. Significant efforts were made to establish green cover crops, totaling around eight to ten thousand pounds per acre, to protect topsoil and enhance soil health. Additionally, a transition from a fixed fungicide application schedule to a needs-based model was adopted, resulting in fewer applications. Expansion of the mechanical canopy lifting system to nearly 200 acres improved vineyard management precision. Summer conditions remained consistently favorable, characterized by cool nights and gradual warm-ups, followed by temperate afternoons with gentle breezes. The absence of extreme heat facilitated a smooth harvest period, yielding high-quality fruit that was eagerly received by the winemaking team. Post-harvest, experimentation with diverse cover crop plantings continued, alongside pruning activities and planning for the following year's endeavors. Grapes were harvested between October 5th and October 10th, 2023.

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%	3.22	6.1 grams/liter	1,554

SIP & SAVOR

Bursting with lively citrus and orange blossom aromas that lead to a lively, persistent, and textured palate with notes of Asian pear, lemon grass, lychee, and lime zest. Steamed clams, mussels, or oysters would be an ideal pairing. Grilled halibut, crab, English pea risotto, or pasta with pesto would make for a perfect pairing as well. For cheese, fresh ricotta or burrata are excellent matches.