

SEGHESIO

FAMILY VINEYARDS

2022 VENOM

ALEXANDER VALLEY - SONOMA COUNTY

Growing and producing world-class Sangiovese is not for the faint of heart. Rattlesnakes, thistle and America's most unique clone of Sangiovese are all that thrive atop Rattlesnake Hill on our Home Ranch. The 40% slope, shallow topsoil and virtually impenetrable volcanic shale are the perfect antidote for taming this vigorous varietal into producing intensely flavored grapes. The clone, planted in 1910 by Edoardo Seghesio in America's oldest Sangiovese vineyard, produces small-berried, loosely formed clusters. This wine is 100% Sangiovese from Rattlesnake Hill on our Home Ranch estate in Alexander Valley.

VINTAGE

The 2022 growing season began with significantly below average winter rainfall totals which led directly into a prolonged frost season lasting late into April. Seghesio vineyards escaped mostly unscathed and launched into a slight cooling trend for May and June. This put the growing schedule closer to average, helping to push back our veraison timing and projected harvest dates. July and August warmed up significantly and some vineyards sustained some sunburn due to exposure. This was just a preamble! Harvest commenced in late August and Labor Day Week witnessed record shattering high temperatures in excess of 118° F in Northern Alexander Valley while still reaching 115° in Santa Rosa High Plains. These scorching temperatures pushed ripening and increased stress on vineyards leading to one of the fastest harvests on record for Seghesio Family Vineyards. The grapes were harvested between September 3rd and September 6th, 2022.

VITICULTURE & WINEMAKING

Rattlesnake Hill overlooks the Home Ranch and the greater Alexander Valley. As the name suggests, this vineyard is on a rather rugged hill, giving this parcel great drainage. With only 8-16 inches of topsoil and clay soils with varying underlying layers of basalt, sandstone, and serpentine rock, vines have a difficult time surviving.

The grapes were harvested pre-dawn to ensure fresh cool grapes were delivered to the winery. They were sorted by hand to remove any over exposed clusters or berries and transferred directly into open top fermentors without the use of pumps. The must was fermented spontaneously promoting the yeast present on the grapes and nurtured slowly through the early fermentation stages to maximize color and protect the delicate Sangiovese aromatics. After 10-12 days on skins the wine was drained and allowed to settle briefly before the newly filled 500L puncheons were tucked away into cellar. The wine underwent malolactic fermentation in puncheon and the blend was assembled after 8 months, once assembled concrete tanks were used to finish, unfinned and minimal filtration. The wine aged 16 months in 11% new French oak puncheons (500L), 14% concrete tanks, and 75% seasoned French oak puncheons.

ANALYSIS

VARIETALS	ALCOHOL	PH	TA
100% Sangiovese	14.5%	3.48	6.3 grams/liter



SIP & SAVOR

Aromas of Montmorency and Bing cherry belie a silky entry. The mid-palate showcases a dynamic tension between fruit, acidity, and tannins, indicating an age-worthy wine. The finish is characterized by an Olympian-esque balance, introducing earthy notes that hint at the future potential of this wine. Pair with mushroom and sausage risotto, duck confit, and chicken cacciatore for an exceptional food and wine pairing.