



Our Chianti Station Vineyard is home to the oldest Sangiovese vines in North America, planted in 1910. The vineyard is named after a small railway station that once operated alongside the vines and served as a vital hub for bringing the Seghesio Family grapes to market. Our smallest production wine, Chianti Station is a very special wine that serves as a living link to our history and that of winemaking in Sonoma County.

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 on August 31st, just ahead of the impending heat wave.

VITICULTURE & WINEMAKING

The grapes were rigorously sorted in the vineyard before arriving at the winery and being destemmed and lightly crushed. They were placed into a one ton open top fermentor without being pumped to maintain the integrity of the delicate fruit. After holding cold for 3 days, fermentation commenced without the addition of yeast and maceration lasted for 8 days total. The wine was transferred to barrel to complete malolactic fermentation. Racked once after completion of malolactic fermentation and once to bottle. Minimally filtered. 15 Months in 100% French Oak Barrels, 33% seasoned French oak barrel, 67% neutral puncheons (500L). This was followed by 7 months in concrete oval.

SIP & SAVOR

This wine captivates with intense Amarena cherry and vibrant red fruit, layered with floral jasmine and savory dried herbs, sage and fresh rosemary lending a rustic complexity. Notes of pomegranate molasses add depth and intrigue, complementing the wine's mouthwatering acidity and persistent, pure fruit core. Medium-bodied with moderate, palate cleansing tannins, it's both refined and approachable, offering versatility at the table. The evolving aromatics in the glass hint at its graceful aging potential. Pair with your favorite pasta and red sauce, our go-to is Bucatini with Burrata and Carbone Marinara.

ANALYSIS

ALCOHOL	PH	TA
13.5%	3.62	5.1 grams/liter

KEY FACTS

- Chianti Station is home to the oldest Sangiovese vines in North America, planted in 1910 by Edoardo Seghesio.
- Proprietary heirloom clones of Sangiovese that have otherwise gone extinct.
- Named after a small railway station that once operated nearby as a vital hub for the Sonoma wine industry in the early 20th century.