



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

In 2023, abundant rainfall at the start of the growing season brought both benefits and challenges, including saturated soils and delays in cultural practices. As sunny weather arrived, regenerative vineyard management was implemented, featuring adjusted timing of practices, maintaining active roots in the soil, using vineyard crimpers, and establishing cover crops of 8–10,000 pounds per acre to protect and enrich the soil. A needs based fungicide schedule reduced applications, while mechanical canopy lifting expanded to nearly 200 acres for precise management. Favorable summer conditions with cool nights, mild afternoons, and no extreme heat ensured a smooth harvest of high-quality fruit. Post-harvest efforts included cover crop experimentation, pruning, and planning for the next year. The grapes were harvested on September 29th, 2023.

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. 17 Months in 100% neutral French Oak puncheons.

SIP & SAVOR

This wine captivates with red tart cherries and vibrant red fruit, lifted by high-intensity aromatics that reveal layers of savory dried mushrooms, wild herbs, and subtle floral undertones. The palate is driven by vibrant acidity and substantial, well-developed tannins, hallmarks of the cool 2023 growing season giving the wine impressive structure and balance. With time in the glass, it evolves beautifully, shifting to highlight different nuances and textures, a clear sign of its age-worthy potential. Refined yet powerful, it offers both complexity and versatility at the table. Enjoy with mushroom risotto, pasta with rich tomato sauce, or roasted chicken with herbs — flavors that complement the wine's lively acidity and layered character.

ANALYSIS

VARIETALS	ALCOHOL	PH	TA	CASES
Sangiovese based field blend	13.5%	3.60	5.6 grams/Liter	109

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.