



“Omaggio,” Italian for homage, is a tribute to our founders, Edoardo and Angela Seghesio, who planted their family’s first vineyard in America in 1895. First produced for Seghesio Family Vineyards’ Centennial in 1995, Omaggio blends Sangiovese and Cabernet Sauvignon, varieties planted by the family’s first and second generations. The wine pays homage to the family’s tradition, passion and dedication to over a century of farming and winemaking.

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 between September 22nd and October 21st, 2023.

VITICULTURE & WINEMAKING

The grapes were sorted and destemmed into small, open top fermentors retaining roughly 70% whole berries. The Sangiovese was fermented with native yeast to allow for a slower ferment and to retain its floral aromas. For the Cabernet, we held the grapes cold for 3 days while pumping over through a screen to maximize color extraction. We switch to punch down maceration once fermentation commences to maximize extraction early in the fermentation and drain to barrel when fermentation slows or after 9-12 days on skins. The Cabernet and Sangiovese were blended after fermentation to allow the components to reach harmony throughout élevage. We explore this method of blending reminiscent of nested dolls, starting with the first blend post fermentation and adding to it at various points throughout élevage. The wine is settled before being transferred to puncheons to complete malolactic fermentation. Unfined, minimal filtration. Barrel aged for 16 months in 100% French Oak (18% New); 55% 500L Puncheon.

SIP & SAVOR

Aromas of black fig and dark chocolate covered cherry lead into a luscious, inviting entry. The palate unfolds with layers of black currant, anise, and toasted caramel, supported by a broad, mouth-filling midpalate that showcases depth and richness. Reactive tannins and lively acidity provide balance and drive, leading to a clean, lingering finish that leaves a lasting impression. Would pair nicely with grilled lamb chops or a roasted mushroom risotto, which complement the wine’s rich dark fruit, spice, and savory depth.

ANALYSIS

VARIETALS	ALCOHOL	PH	TA
66% Cabernet Sauvignon 34% Sangiovese	15%	3.86	5.4 grams/liter

KEY FACTS

- Blend of Alexander Valley Sangiovese and Cabernet Sauvignon inspired by the Italy’s famed “Super Tuscan” wines
- Omaggio is an homage to our founders, Edoardo and Angela Seghesio and their tradition, passion and dedication to over a century of farming and winemaking.
- A playful duet between the polished structure of Cabernet Sauvignon and effusive aromatics of Sangiovese.