

SEGHESIO
FAMILY VINEYARDS

2023
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

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 7th, 2023.

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 at dawn to allow the first rays of the sun to dry any dew remaining on the grapes. 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 12% new French oak puncheons (500L), 14% concrete tanks, and 74% seasoned French oak puncheons.

ANALYSIS

VARIETALS	ALCOHOL	PH	TA
100% Sangiovese	14.5%	3.72	5.8 grams/liter

SIP & SAVOR

Aromas of ripe red cherries with floral highlights lead into a silky entry hinting at the depths of flavor to follow. Orange peel and baking spices on the palate is accompanied by sense of energy. On the back of the palate the structure and longevity of the wine shows itself via late emerging tannins and a long lingering finish, providing a glimpse into the future of this wine. Pair with mushroom and sausage risotto, duck confit, and chicken cacciatore for an exceptional food and wine pairing.