



*“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

The start of the 2024 growing season marked the second straight winter of above average rainfall in Sonoma County at 37 inches (117% of average). Starting the season cool with full moisture profiles helped balanced vegetative growth and allows the viticulture team to keep up with all our hand canopy management practices like shoot thinning, de-clumping and trellis wire lifting. As we approached late May the temperature started rising to slightly above average temps. Throughout late Spring and Summer, we experienced above average highs, while retaining the quintessential cool nights of Sonoma County. Very consistent weather through June, July and August kept our vines well-paced in their development of phenolics and sugars. Harvest began on August 27th and wrapped up on October 10th, with the bulk of the fruit being harvested in September. This was one of our smoothest, evenly-paced harvests in memory with the vineyard and winemaking teams executing expertly with a lot of happy faces and a positive vibes. Despite being a slightly compacted harvest the team is very excited for the high quality of our 2024 wines that showcase regional typicity, expressive varietal character and excellent balance! The grapes were harvested between September 10th and September 27th, 2024.

#### 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 (33% New); 50% 500L Puncheon.

#### SIP & SAVOR

Driven by Cabernet in its depth and richness, with Sangiovese providing a bright lift on the palate, this wine opens with aromas of blackberry, cassis and notes of cocoa. The palate is smooth and generous with lifting notes of cherry compote and mixed berry flavors unfolding through the mid-palate. Fine-grained tannins and lively acidity bring balance and length, with the structure to develop beautifully over time. 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  
44% Cabernet  
Sauvignon  
56% Sangiovese

ALCOHOL  
15.0%

PH  
3.7  
TA  
6.18 grams/liter

PRODUCTION  
851 cases



#### 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.

