

Wicked Cellars Tasting Notes
Saturday, October 13th, 2:00 p.m. to 5:00 p.m.
Seghesio Family Vineyards Tasting

\$10 Tasting Fee



The Seghesio story began in 1886, when **Edoardo Seghesio** departed his family's vineyards in Piedmont, Italy, for a new life in America. Like so many immigrants, he was drawn to Northern Sonoma County and the **Italian Swiss Colony** to follow his passion for winemaking.

Edoardo quickly rose through the ranks to winemaker, yet he yearned for home. The Colony's manager repeatedly encouraged him to stay, and finally, it was the manager's niece that convinced Edoardo to remain. That young girl, **Angela Vasconi**, and Edoardo were married in 1893. In 1895, they purchased a modest home in northern Alexander Valley, more for the surrounding 56 acres Edoardo recognized as ideal vineyard land than for the home itself. They planted the Home Ranch that year to what became the family's lifeline—Zinfandel.

Seghesio 2011 Pinot Grigio \$21.99

This Pinot Grigio was whole cluster pressed, 100% stainless steel tank fermented, and left aging sur lees in tank until bottling to add richness and textural complexity while making pure, bright varietal essences. It presents flavors of sweet melon and juicy white peaches with firm acidity and a clean finish.

Seghesio 2008 "Venom" Sangiovese \$59.99



Growing and producing world class Sangiovese is not for the faint of heart. Rattlesnakes, thistles and America's most unique clone of Sangiovese all thrive atop Rattlesnake Hill on the Seghesio Home Ranch. A 40% slope, shallow topsoil and nearly impenetrable volcanic shale contribute to making this an interesting vineyard to cultivate. The clone, planted in 1910 by Edoardo Seghesio in America's oldest Sangiovese vineyard, produces small-berried, loosely formed clusters.

Seghesio 2007 Omaggio \$54.99

"Omaggio," Italian for homage, is Seghesio's tribute to founders, Edoardo and Angela Seghesio. Crafted from Seghesio's best blocks of estate Cabernet Sauvignon and

Sangiovese grapes grown at the Home Ranch in the Alexander Valley, the Omaggio blend is typically 60% Cabernet Sauvignon and 40% Sangiovese.

20-year-old Cabernet Sauvignon vines contributes distinctive black currant/cassis flavors while providing richness, and Sangiovese's black cherry/violet essence and acidity add structure and complexity to this wine. This wine's ability to age is attributed to the long, silky tannins derived from optimally ripened fruit.

Seghesio 2010 Sonoma Zinfandel \$23.99

93 Points, *Wine Enthusiast*

Great-Grandfather, Edoardo Seghesio, first planted Zinfandel on his Alexander Valley Home Ranch in 1895. This wine combines sites that have produced Zinfandel for over a century with newer sites that utilize proprietary clones and the most advanced viticultural practices.

Listed on *Wine Spectator's* "Top 100 Wines of the World" #11 – 2002, #78 – 2003, #91 – 2005, #10 - 2007

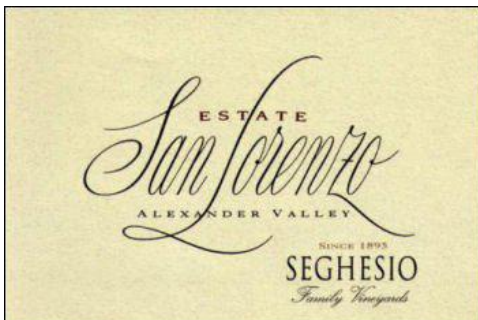
Seghesio 2009 Old Vine Zinfandel \$40.99



Seghesio Old Vine Zinfandel perfectly embodies the family's goal of Sharing Uncommon Ground as only the finest lots from our oldest vineyards are selected for this composite blend. Although Old Vine is often loosely interpreted in the wine industry, Seghesio's benchmark is fifty years. The average age of the vines producing this wine nears 90 years.

92 points, *Wine Spectator*; 94 points, *Wine Enthusiast*

Seghesio 2008 San Lorenzo Zinfandel \$59.99



Rachel Ann Passalacqua met Eugene "Pete" Seghesio when he purchased her father's grapes from the San Lorenzo Vineyard in southernmost Alexander Valley. In 1956, the couple was married. Seghesio Farms now manages that same vineyard. At that time, the vineyard was already producing a Zinfandel field blend. Today, it represents Seghesio's oldest heritage vineyard site. The 2008 San Lorenzo is a blend of

70% Zinfandel, 30% Petite Sirah.