



Seghesio

This elegantly crafted Chardonnay combines crisp pear, lemon curd, and vanilla notes, delivering a lively and refreshing wine with a unique twist of Vermentino.

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SEGHE SIO
FAMILY VINEYARDS



Sonoma Chardonnay 2022

California, USA

Region and Vineyards

Sonoma Chardonnay 2021 is sourced from some of California's **most prestigious Chardonnay-growing regions**, including vineyards in **Sonoma County** and **Monterey County**. These carefully selected sites feature diverse climates and soil types, contributing to the wine's vibrant fruit profile and balanced acidity.

The 2021 growing season in Sonoma saw **limited water availability** due to irrigation restrictions, resulting in reduced yields but intensely flavored grapes. Cool evenings and moderate daytime temperatures allowed the fruit to ripen slowly, preserving natural acidity and aromatic complexity.

Winemaking

The Chardonnay grapes were **hand-harvested** and underwent **whole-cluster pressing** during a gentle, extended press cycle to extract clean, vibrant flavors while minimizing astringency. Fermentation was conducted in a mix of **stainless steel tanks and barrels**, highlighting the best attributes of each vineyard source—acidity, fruit intensity, and texture.

A small portion of the blend was allowed to undergo **malolactic fermentation**, adding mid-palate complexity and softening acidity. The inclusion of **5% estate-grown Vermentino** adds a unique freshness and complexity to the final wine, creating a lively and balanced profile.

Tasting Notes

- **Color:** Bright straw yellow.
- **Aroma:** Inviting floral notes of white lilies and orange blossom, layered with lemon peel.
- **Palate:** Lively and fresh, with flavors of lemon curd, crisp pear, pineapple, and hints of vanilla bean. Balanced acidity leads to a long, clean finish.

Alcohol :14,00 %

Composition: 96% Chardonnay, 4%
Vermentino



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Did you know?

Sonoma Chardonnay 2021 includes a small portion of **estate-grown Vermentino**, which is rare for a Chardonnay blend. This addition adds a distinctive brightness and a uniquely Seghesio character to the wine.

Wine Pairing Ideas

- **Roast chicken with lemon and thyme:** The wine's bright acidity and citrus notes complement the savory richness of roast chicken.
- **Creamy fettuccine Alfredo:** The wine's vibrant freshness balances the richness of a creamy pasta dish.
- **Grilled salmon with dill butter:** The wine's citrus and floral notes enhance the delicate flavors of grilled salmon.
- **Aged Gouda:** The nutty, caramelized profile of aged Gouda pairs beautifully with the wine's fruit and vanilla notes.



James Suckling (JS) : 90 Points (2020)

Sliced pears, apricots, white pears and wet stones on the nose. Medium-bodied with a smooth, stony and clean palate. Straightforward, fresh chardonnay. 60% Sonoma County and 40% Napa County.

