



# 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.

EST. 1895  
**SEGHEGIO**  
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?

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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

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- **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)

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*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.*

