

2022 CHARDONNAY

SONOMA COUNTY
MONTEREY COUNTY
SAN LUIS OBISPO COUNTY

At Seghesio Family Vineyards, the key word is family and all of our wines are crafted to carve out more moments to breathe, savor and share with the ones you love. Our Chardonnay is sourced from carefully selected vineyards in California's preeminent growing regions, each with a distinct climate and soil profile that contributes to the wine's overall character. Our aim is to make a Chardonnay that is bright and crisp with notes of lemon curd, crisp pear and just a kiss of oak. We add a small portion of our estate Vermentino for a uniquely Seghesio twist on a California classic.



VINTAGE

The 2022 growing season began with significantly below average winter rainfall totals which led directly into a prolonged frost season lasting late into April. Seghesio vineyards escaped mostly unscathed and launched into a slight cooling trend for May and June. This put the growing schedule closer to average helping to push back our veraison timing and projected harvest dates. July and August warmed up significantly and some vineyards sustained some sunburn due to exposure. This was just a preamble! Harvest commenced in late August and Labor Day Week witnessed record shattering high temperatures in the triple digits in all three counties. These scorching temperatures pushed ripening and increased stress on vineyards leading to one of the fastest harvests on record for Seghesio Family Vineyards. In vintages such as these, we find that our ability to anticipate weather events and pick in the evenings gives us an edge and allows us to make exceptional wines regardless of the vintage.

VITICULTURE & WINEMAKING

The grapes were hand-harvested and whole-cluster pressed in a long gentle press cycle to extract vibrant fruit flavors while minimizing any astringent compounds.

We utilize many different methods to make this wine to produce a balanced and integrated Chardonnay that weaves together multiple regions and vineyards. 25% of the wine was fermented and aged in 50/50 French and American oak barrels for 6 months before being racked and allowed to settle in stainless steel for the remaining 5 months. A small component (3%) was fermented and aged in new 500L puncheons for the first 8 months, followed by 3 months in stainless steel. The components were blended after 8 months and remained in stainless steel to coalesce for the final stages of stabilization and aging prior to bottling. We choose each of these practices to fit the qualities of the vineyards, fruit and wines to build midpalate in wines that can support it and also preserve the generous fruit qualities of San Luis Obispo and acidity of Monterey Chardonnay.

SIP & SAVOR

The 2022 Chardonnay dazzles, offering inviting aromas of toasted oak and zesty lemon curd. Delicate hints of vanilla bean and white peach mingle with tropical notes. Its lively entrance leads to a supple mid-plate, harmonizing freshness and a subtle richness, the wine's balanced acidity carries through for a satisfying finish. Pairs exquisitely with roast chicken, creamy pasta, or aged gouda. Enjoy now through 2026.

ANALYSIS

VARIETAL	ALCOHOL	TA	PH
95% Chardonnay, 5% Vermentino	13.5%	5.5 grams/liter	3.55

KEY FACTS

- Represents our ideal expression of Chardonnay from California's top growing regions for the varietal.
- A small portion of estate Vermentino is added to the blend for a uniquely Seghesio twist.