

2023 CHARDONNAY

SONOMA COUNTY
SAN LUIS OBISPO COUNTY
MONTEREY 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

In 2023, abundant rainfall marked the start of the growing season, presenting both advantages and challenges. While the saturated soils were beneficial, delays in pruning and other cultural practices ensued. With the advent of sunny weather, innovative viticultural methods were implemented, including a regenerative approach to vineyard management. This involved adjusting the timing of cultural events, maintaining diverse living roots in the soil, and incorporating vineyard crimpers. Significant efforts were made to establish green cover crops, totaling around eight to ten thousand pounds per acre, to protect topsoil and enhance soil health. Additionally, a transition from a fixed fungicide application schedule to a needs-based model was adopted, resulting in fewer applications. Expansion of the mechanical canopy lifting system to nearly 200 acres improved vineyard management precision. Summer conditions remained consistently favorable, characterized by cool nights and gradual warm-ups, followed by temperate afternoons with gentle breezes. The absence of extreme heat facilitated a smooth harvest period, yielding high-quality fruit that was eagerly received by the winemaking team. Post-harvest, experimentation with diverse cover crop plantings continued, alongside pruning activities and planning for the following year's endeavors. Grapes were harvested between September 13th and October 5th, 2023.

VITICULTURE & WINEMAKING

The grapes were hand-harvested and whole-cluster pressed in a long gentle cycle to extract vibrant fruit flavors while minimizing any astringent compounds. To create a balanced and integrated chardonnay that weaves together multiple regions and vineyards, 15% was fermented and aged in a mix of 50/50 French and American oak barrels for six months, followed by five months in stainless steel. The remainder was fermented and aged in stainless steel to retain the freshness and vibrant flavors from the cool harvest. Aged sur lie to build mid-palate texture, the components were blended after 10 months and allowed to coalesce before bottling. Each method enhances the qualities of vineyards across Sonoma County, San Luis Obispo, and Monterey, balancing fruit, texture, and acidity.

SIP & SAVOR

The 2023 Chardonnay opens with captivating aromas of juicy fresh pineapple, cantaloupe, yellow apple, and apricot, underscored by a light, subtle wisp of oak. On the palate, it delivers a silky entry that gracefully transitions into a muscled, weighty, and creamy mid-palate, showcasing both richness and elegance. An energetic acidity drives the wine toward a long, vibrant finish, with lingering notes of juicy apricot. Balanced and lively, this Chardonnay is a versatile pairing for roast chicken, creamy pasta, or aged Gouda. Best enjoyed now through 2027.



ANALYSIS

VARIETAL	ALCOHOL	TA
93% Chardonnay, 7% Vermentino	13.5%	5.9 grams/liter
		PH
		3.42

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.