

SEGHESSIO
FAMILY VINEYARDS

2022
MARIAN'S RESERVE
ALEXANDER VALLEY



In 1975, Ed Seghesio co-fermented an equal blend of Zinfandel, Petite Sirah and Carignane for his own consumption. When the Seghesio family released the first wines under their name in 1983, Ed's blend was bottled and released in honor of his beloved wife, Fay Marian. To showcase the varietal characteristics of these remarkable old vines while honoring Fay's legacy, Seghesio began producing Marian's Reserve again in 2004.

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 excess of 118° F in Northern Alexander Valley while still reaching 115° in Santa Rosa High Plains. These scorching temperatures pushed ripening and increased stress on vineyards leading to one of the fastest harvests on record for Seghesio Family Vineyards. The grapes were harvested between September 8th and September 29th, 2022.

VITICULTURE & WINEMAKING

Each variety was hand-picked separately at their optimum ripeness for maximum variety expression. The grapes were sorted and destemmed into small, open-top fermentors with punch down maceration by pneumatic assisted plunger for 8-11 days. Free run wines were allowed to settle in tank 2 days prior to being barreled down. The wine underwent malolactic fermentation in barrels. The final blend was assembled after 10 months in barrel and returned to barrel for the remainder of aging. Barrel aged 15 months in 10% new French oak, 90% neutral French and American oak. 10% puncheon, racked twice prior to blending and bottling. Unfined.

ANALYSIS

VARIETALS	ALCOHOL	PH	TA	CASES
52% Zinfandel 28% Petite Sirah 20% Carignane	15%	3.62	6.0 grams/liter	1,200

SIP & SAVOR

This meticulously crafted blend of Zinfandel, Petite Sirah, and Carignane delivers an exquisite wine experience. Aromas of red plum from the Carignane shine through, providing a lift that keeps the wine light on its feet. Briary black raspberry flavors from the Zinfandel are enveloped by dark fruit nuances, while the Petite Sirah contributes fine tannins and cassis. The depth and impeccable balance of this blend reflect its storied heritage and the exceptional craftsmanship that went into its creation, making it a standout choice for wine enthusiasts seeking a truly memorable and sophisticated drinking experience.