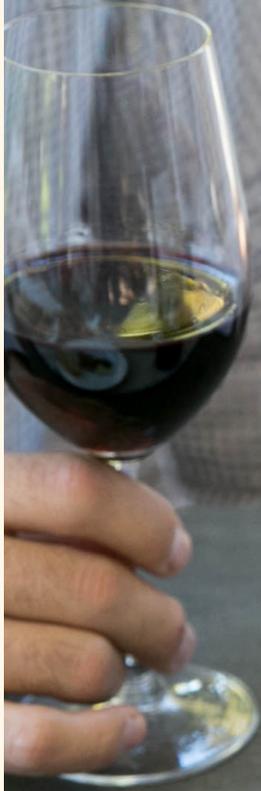


SINCE 1895  
**SEGHESIO**  
*Family Vineyards*



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CENTENNIAL  
CLUB

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SEPTEMBER 2020



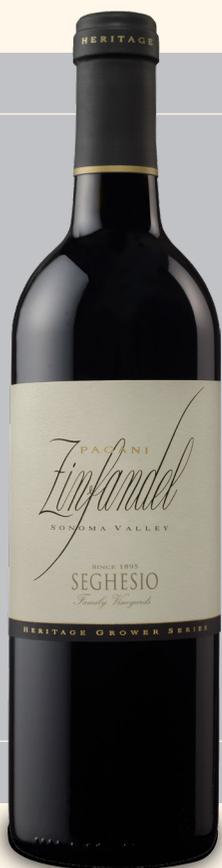
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# 2014 PAGANI HERITAGE RED

## CENTENNIAL 12 SELECTION

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This Zinfandel-based wine comes from the storied Pagani Ranch in Sonoma Valley. Like the Seghesio Family, the Paganis have a history deeply rooted in Zinfandel. The vineyard is completely dry farmed, bringing a very deep root system that provides for a rich and nuanced structure to the fruit. Pagani Ranch lies along Highway 12 near the town of Kenwood, and was once part of the Wildwood Dairy Farm. When Felice Pagani purchased it in the late 1880s, only a few vines had been established. Today, the 30-acre site is comprised primarily of 100-year-old vines rooted in gravelly clay loam and planted on rolling, east-facing slopes.



✦ **VARIETAL COMPOSITION**

70% Zinfandel, 30% Alicante Bouschet

✦ **ALCOHOL**

14.8%

✦ **SIP & SAVOR**

Intensely colored and structured, Pagani Heritage Red showcases notes of ripe blackberry and boysenberry with a touch of spice. This wine has aged beautifully and the backbone of acidity lends it to pairing well with a rich mushroom risotto, grilled venison or blue cheese – on its own or as an accompaniment to a juicy steak.

✦ **CELLARING NOTES**

Aged 16 months in 67% American oak (10% new) and 33% French oak (10% new) barrels. Ready to drink.



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## 2018 MARIAH

ZINFANDEL

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**VARIETAL  
COMPOSITION**

100% Zinfandel

**ALCOHOL** 15.2%

**SIP & SAVOR**

Fresh hints of lilac and briary blackberry on the nose give way to a palate of raspberry, licorice and nutmeg, with a subtle hint of clay earth. Juicy with vibrant acidity, this elegant Zinfandel has fine tannins that lead to a smooth, velvety finish. Pair with flank steak or duck breast complemented by sauces that are slightly acidic, lamb loin with olive tapenade, or aged goat Gouda.

**CELLARING NOTES**

Aged 17 months in French oak and American oak (12% new) barrels and puncheons. Suggested cellaring potential through 2027.



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## 2018 ROCKPILE

ZINFANDEL

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**VARIETAL  
COMPOSITION**

100% Zinfandel

**ALCOHOL** 15.3%

**SIP & SAVOR**

This wine is effusive with aromas of red and black fruit, cherry cola and a touch of earth. Bright, sweet fruit reminiscent of strawberry hard candy gives way to a rich and juicy mid-palate with lingering tannins on the finish. The richness of the wine and combination of berries with earthiness would meld perfectly with a lamb sugo or pasta Amatriciana, as well as a burger with aged cheddar.

**CELLARING NOTES**

Aged 13 months in French oak (14% new) and American oak barrels. Suggested cellaring potential through 2026.



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## 2017 DAVID'S HERITAGE

RED BLEND

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**VARIETAL  
COMPOSITION**

42% Petite Sirah, 34%  
Syrah, 24% Grenache

**ALCOHOL** 15.1%

**SIP & SAVOR**

This wine bursts from the glass with aromas of juicy plum and black cherry, with intriguing hints of tobacco leaf and pine. The structure from the Petite Sirah is lifted by the red fruit and spice components from the Grenache and Syrah, respectively, and the underlying oak backbone tempers the acidity for a robust red blend. Pair with braised short ribs, Osso Buco, oxtail papardelle, grilled sausages, or aged blue cheese.

**CELLARING NOTES**

Aged 18 months in French oak (18% new) and American oak (100% neutral) barrels. Suggested cellaring potential through 2027.

MARIAH VINEYARD



WESTPHALL RANCH, ROCKPILE



DRY CREEK VALLEY





### FEATURED RECIPE

## OVEN-ROASTED PORK LOIN CHOP *and* CIDER BRAISED CABBAGE *with* WHOLE GRAIN MUSTARD PAN-SAUCE

The rich and meaty pork loin is always a great accompaniment to our Zinfandels, and this is especially true in this preparation. The earthy notes of the cabbage and the acid from the mustard sauce give great depth to the finish on the 2018 Mariah and 2018 Rockpile Zinfandels, highlighting the ripe fruit flavors and oak aging.

### INGREDIENTS

- |                                       |                            |
|---------------------------------------|----------------------------|
| 1 head of red cabbage, julienned      | 6 boneless pork loin chops |
| 1 red onion, julienned                | 2 T grape seed oil         |
| ½ c white wine                        | 1½ c chicken stock         |
| 1½ c apple cider                      | ¼ c whole grain mustard    |
| 1 crisp apple, grated on a box grater | ¼ c honey                  |
| 2 T butter                            | 1 t fresh chopped thyme    |
| 1 T olive oil                         | salt and pepper to taste   |

### TECHNIQUE

#### CIDER BRAISED CABBAGE

1. Over medium heat sweat onions in olive oil until soft and translucent. Add cabbage and a pinch of salt and stir to incorporate.
2. Cover and let cook for ten minutes at medium heat.
3. Uncover and add wine and apple cider. Cover and continue to cook over medium heat for 30 minutes.
4. Uncover and add grated apple. Cook uncovered for 10 more minutes allowing the liquids to cook off.
5. When almost dry turn off heat, stir in butter to melt, and add salt and pepper to taste.

#### PORK LOIN CHOPS

1. Preheat oven to 375° F. Meanwhile, season chops to your liking with salt & pepper.
2. Heat grape seed oil in a large pan over high heat. Once hot, add all six chops and lower to medium-high heat.

3. Cook for three minutes until golden brown. Flip chops and place pan in pre-heated oven.
4. Cook until pork reaches desired doneness. Remove from oven and place pork on rack to rest.

#### MUSTARD PAN-SAUCE

1. After removing fat from pork cooking pan, deglaze with chicken stock while scraping up all brown bits from bottom of the pan.
2. Add honey, mustard and thyme; stir to incorporate.
3. Reduce by about ½ or until it thickens to a sauce consistency. Season with salt and pepper and keep warm until serving.

#### PLATING

Spoon cabbage onto the center of the plate. Top with a pork loin chop and mustard pan-sauce and serve.

# UPCOMING EVENTS

Our full event schedule may be found online at  
[www.seghesio.com](http://www.seghesio.com)



## CENTENNIAL CLUB AUTUMN TASTING

**SUNDAY, SEPTEMBER 20 | SEATINGS AT 10:30AM, 1PM, AND 3PM**

Join us for an exclusive members-only tasting event. Seated at your own private table, you'll enjoy a flight of the newest releases included in your September wine club allocation (and a bonus wine or two). Our team will guide you through the wines and how they pair with food, helping you decide whether to enjoy your bottles soon at home or to lay them down to savor at a later date. We can't wait to see you and enjoy the sunshine and a little R&R with our extended family of club members.

**TWO COMPLIMENTARY TICKETS PER CLUB MEMBERSHIP, \$25 PER ADDITIONAL GUEST UP TO FOUR**



## CENTENNIAL CLUB HOLIDAY TASTING

**SATURDAY, NOVEMBER 14 | SEATINGS AT 10:30AM, 1PM, AND 3PM**

Join us for an exclusive members-only tasting event. Seated at your own private table, you'll enjoy a flight of the newest releases included in your November wine club allocation (and a bonus wine or two). Our team will guide you through the wines and how they pair with food, helping you how to pair them with your holiday feasts this season... and with gift-giving around the corner, it's a great time to stock up on more of these new releases while you're here!

**TWO COMPLIMENTARY TICKETS PER CLUB MEMBERSHIP, \$25 PER ADDITIONAL GUEST UP TO FOUR**

RSVP AT [SEGHECIO.COM](http://SEGHECIO.COM) OR CONTACT US AT [EVENTS@SEGHECIO.COM](mailto:EVENTS@SEGHECIO.COM) OR 707.433.3579

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# MEMBER RELEASES

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ZINFANDELS	RETAIL BOTTLE	MEMBER BOTTLE
2017 Cortina Zinfandel	\$40.00	\$32.00
2017 Home Ranch Zinfandel	\$60.00	\$48.00
✂ <b>2018 MARIAH ZINFANDEL</b>	<b>\$50.00</b>	<b>\$40.00</b>
2017 Montafi Zinfandel	\$65.00	\$52.00
2017 Old Vine Zinfandel	\$40.00	\$32.00
✂ <b>2014 PAGANI ZINFANDEL</b> <i>C12 Exclusive</i>	\$60.00	\$48.00
2017 Pagani Zinfandel	\$50.00	\$40.00
2018 Paso Robles Zinfandel	\$50.00	\$40.00
✂ <b>2018 ROCKPILE ZINFANDEL</b>	<b>\$55.00</b>	<b>\$44.00</b>
2018 Sonoma County Zinfandel	\$26.00	\$20.80
2018 Todd Brothers Zinfandel	\$50.00	\$40.00
ITALIAN HERITAGE		
2013 Aglianico	\$40.00	\$32.00
2019 Arneis	\$24.00	\$19.20
2017 Barbera	\$40.00	\$32.00
2018 Sonoma County Chardonnay	\$22.00	\$17.60
2017 Chianti Station	\$75.00	\$60.00
✂ <b>2017 DAVID'S HERITAGE RED</b>	<b>\$45.00</b>	<b>\$36.00</b>
2017 Marian's Reserve	\$45.00	\$36.00
2017 Omaggio	\$65.00	\$52.00
2019 Rosato	\$28.00	\$22.40
2017 Venom Sangiovese	\$50.00	\$40.00
2019 Vermentino	\$24.00	\$19.20

To acquire additional new releases or library selections from our cellar, please contact our wine club team at 707.395.3660 or [wineclub@seghesio.com](mailto:wineclub@seghesio.com)

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