



SANGIACOMO

Dear Club Famiglia Member,

As the vines begin to stretch and bloom, spring brings a fresh energy to Sonoma and our Home Ranch is buzzing with new life—and with it, the arrival of your Spring 2025 Club Famiglia wines! This release includes a mix of familiar favorites and exciting new expressions, each crafted with intention and care from vineyard to bottle.

We are so excited to release these wines which are all from the 2023 vintage, which was one for the history books. With the longest growing season we've seen in nearly 20 years, patience was our greatest ally. A perfect combination of coolness and heat throughout the summer created wines with beautiful phenolic maturity and balance, layered aromatics, and natural, lifted freshness that reflect the best of what this vintage had to offer.

We're especially proud to introduce our first-ever Carneros appellation-designated Chardonnay, a coastal-influenced wine that reflects the bright elegance of this iconic region. Alongside it, the return of our Home Ranch Chardonnay, a wine deeply rooted in our family's legacy, and two beautifully expressive Pinot Noirs from the Petaluma Gap including the cherished Block 11 Swan Clone.

SPRING 2025 CLUB WINES

"All good things come to those who wait."

This old saying rang especially true in 2023, when the vintage delivered one of the longest and most rewarding seasons in recent memory. This collection of wines includes an exciting first along with longtime favorites that feel like home:

2023 Carneros Chardonnay – A debut release and our first Carneros-designate, this wine is a vibrant expression of the cooling marine effects of San Pablo Bay—bright, fresh flavors, and full of life.

2023 Home Ranch Vineyard Chardonnay – Grown on our estate where our family has farmed since 1927, this Club Famiglia favorite is endlessly expressive, full of heart, with a true sense of heritage and place.

2023 Block 11 Swan Clone Pinot Noir – Now in its third vintage, this single-block Pinot Noir continues to show why we fell in love with the Swan clone. Elegant, with refined structure and beautiful depth.

2023 Petaluma Gap Pinot Noir – From the windswept hills of the Petaluma Gap, this wine brings vibrant energy, layered aromatics, and a silky texture that showcases just how exciting this AVA has become for world-class Pinot Noir.

Thank you, as always, for being part of our extended family. Your support allows us to continue doing what we love—caring for the land, making beautiful wines, and sharing them with you.

Mike, Mia and Steve, *Third Generation Siblings & Partners*

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Spring Shipment:



ROASTED LEG OF LAMB WITH PEARS AND POTATOES

Sangiaco family recipe by Mia Pucci

INGREDIENTS:

1 Boneless Leg of Lamb
(*approx. 4–5 lbs.*)
1/3 cup Dijon mustard
1/3 cup Extra Virgin Olive Oil
2 sprigs of Rosemary, each cut into
2 smaller sprigs (*4 total*)
2 Tbsp. Fresh Rosemary, chopped
2 Tbsp. Fresh Mint, chopped
4 Garlic cloves, whole
4 Garlic cloves, minced
3 Bartlett pears, peeled and quartered
6 Yukon Gold potatoes, quartered
4 Tbsp. Unsalted butter
Coarse salt, to taste

TECHNIQUE:

1. **Preheat oven to 400°F.**
2. **Prep the lamb:** Make four small crosscuts in different spots on the leg of lamb. Insert one whole garlic clove and one small rosemary sprig into each cut.
3. **Make the marinade:** In a bowl, combine the Dijon mustard, minced garlic, chopped rosemary, chopped mint, olive oil, and a generous amount of coarse salt.
4. **Marinate the lamb:** Rub most of the marinade generously over the leg of lamb. Reserve a small amount to toss with the pears and potatoes.
5. **Prepare the base:** In a roasting pan, place the quartered pears and potatoes. Toss with the reserved marinade and dot with unsalted butter.
6. **Roast:** Set a rack over the pears and potatoes and place the lamb on the rack (or place the lamb directly on top of the base, if no rack is available). Place the pan in the oven and immediately reduce the heat to 350°F. Roast for 15–20 minutes per pound, or until the internal temperature reaches 135°F for medium-rare or 145°F for medium.
7. **Rest:** Remove the roast from the oven and let it rest for at least 15 minutes before slicing and serving.

WINE PAIRING NOTES

This flavorful spring dish brings together tender roasted lamb, sweet pears, and buttery potatoes—comforting and refined all at once. With its savory richness and herbaceous brightness, it's a versatile match for both Chardonnay and Pinot Noir, offering you the chance to explore which pairing you love most.

Chardonnay Pairing Our 2023 Home Ranch and Carneros Chardonnays each bring something special to the table. Expect aromas and flavors of pear, stone fruit, citrus, and white flowers, supported by a mineral backbone and lively acidity. These wines cut through the richness of the lamb and potatoes, while harmonizing with the roasted pears and fresh herbs in the marinade. The Home Ranch delivers a bit more weight and opulence, while the Carneros leans bright, crisp, and energy-driven.

Pinot Noir Pairing The 2023 Pinot Noirs from Petaluma Gap and Block 11 (Roberts Road Vineyard) both shine with expressive red fruit and layered aromatics of cherry, plum, rose petal, and five-spice. Silky and textural, these wines are perfect companions to lamb—offering ample structure to balance the richness, while their herbal and floral notes echo the rosemary, mint, and garlic in the dish. The Swan Clone has a little more structure, intensity and spice, while the Petaluma Gap has soft, plush tannins and a fresh lift.

*We hope you'll give this recipe a try and have fun finding your favorite wine to pair with it.
Whether it's a cozy night in or a meal with friends, it's all about good food, great wine, and even better company.
From our Sangiaco family table to yours—cheers!*