



SANGIACOMO

Dear Club Famiglia Member,

We are pleased to share your Spring 2026 Club Famiglia release, a collection of wines that highlight both the history of our family's farming and the continued exploration of our vineyards. We chose these wines for this release because they offer a deeper look into who we are today. Some reflect the early decisions that shaped our family's path in farming, while others show how we continue to deepen our understanding of these vineyards with each vintage.

The Four Siblings Chardonnay comes from our Heritage Block and honors Angelo, Buck, Bob, and Lorraine Sangiacomo, who made the decision to plant our first vineyard, Green Acres, in 1969. We still farm a portion of those original vines today, now 57 years old, and they continue to produce fruit with depth, structure, and a clear sense of place. As vines mature, they naturally produce lower yields with more concentrated character, allowing the site to show itself with greater clarity and consistency over time. This wine connects directly to the foundation of our family's farming and the legacy that guides us today.

"These individual blocks in this release are so special to us as growers. The Heritage Block continues to be our compass for how we farm, and the clonal series at Roberts Road showcases the purity of that vineyard." - STEVE SANGIACOMO

Roberts Road Vineyard has long been a cornerstone of our Pinot Noir program and a favorite among our members. In the winter shipment, you received the 2023 Roberts Road Pinot Noir, an expression of the vineyard as a whole. In this release, we turn our focus to two of the individual blocks that help define its character: Block 20 and Block 21.

Set within the Petaluma Gap AVA, Roberts Road is shaped by long stretches of fog and Cool coastal air that slows ripening and yields small berries with concentrated flavor. It is a site that consistently brings together the elements we value most in great Pinot Noir.

"Roberts Road is one of those rare vineyards that checks every box — soil, climate, topography, clonal selection, and farming all come together here in extraordinary harmony giving us fruit with true distinction, allowing individual clones to reveal their own character, depth, and a real sense of curiosity in the glass." — JAMES MACPHAIL

Block 20, planted to Dijon 777, shows a darker, more structured profile, with black fruit character and a firm tannin backbone. Block 21, planted to Dijon 115 near Copeland Creek, grows in well-drained, rocky soils and offers brighter fruit, lifted aromatics, and a more mineral-driven expression. Together, they reveal how distinctly clone and site can interact at Roberts Road, with each block offering its own voice while remaining unmistakably rooted in the vineyard.

As always, you are the first to access these wines; we hope you enjoy our iconic Heritage Block from Green Acres Vineyard and this deeper exploration of Roberts Road Vineyard. We continue to celebrate our 10th anniversary of our estate brand, and we cannot thank you all enough for your support and loyalty to our family.

Michael Mia Steve

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

Scan to Explore Your Spring Shipment:



MARK YOUR CALENDARS

Join us this year as we celebrate ten years of Sangiacomo Family Wines. Cheers to 10 years, and thank you for being part of all we've shared—and all that is still to come!

June 28, 2026

**10-Year Anniversary
Celebration**
at Catarina Gardens

October 25, 2026

**Harvest Party
at The Home Ranch**

Early bird tickets now available

SPRING RELEASE

2026

THE 2024 VINTAGE

The 2024 growing season was a textbook year with near-perfect weather conditions from start to finish. Ample rainfall during the winter and spring replenished water reserves, providing healthy soil moisture levels. Spring temperatures were moderate and pleasant with few weather events, allowing for a smooth bud break and bloom. The relatively cool late summer temperatures extended the growing season to an ideal timeframe, allowing for optimal phenolic maturity and flavor development. With no major heat spells or rain events, the harvest proceeded in an ideal fashion, delivering high-quality wines with exceptional balance, vibrant acidity, and remarkable complexity.

2024 FOUR SIBLINGS CHARDONNAY

This golden straw-hued Chardonnay opens with expressive aromas of mandarin orange, satsuma, and ripe nectarine layered with delicate orange blossom and Bartlett pear. Hints of wildflower honey add a softness, while notes of fresh river rock and subtle salinity bring a lifted, coastal minerality. On the palate, satsuma and Bartlett pear lead into bright lemon blossom and lemon zest. Juicy stone fruits mingle with crisp Gravenstein apple and a flourish of white flowers, creating a beautifully layered aromatic profile. Weighty and full-bodied, the wine carries a rich, rounded texture, while vibrant acidity maintains lift and balance. The finish is long and persistent, leaving a lasting impression of depth and refined elegance.

VINEYARD SOURCE

Green Acres Vineyard, Heritage Block

ALCOHOL 13.6% **pH:** 3.5 **TA** 6.0 g/L

BARREL AGING

Aged sur lie for 11 months in
100% cement egg

CASES 350

THE 2023 VINTAGE

The year kicked off with consistent winter rainfalls, replenishing the soil and providing an ample supply of water, followed by cooler-than-average spring and summer weather. The slow and steady growing season allowed for considerably long flavor development in the berries. An autumn heat spike provided the final push of ripeness, crucial in achieving ideal phenolic development of the skins and seeds. Our longest harvest season in almost 20 years yielded grapes with intense flavors and ideally balanced acidity, making for a truly remarkable vintage. Some years we get a plentiful harvest, and some years we get truly extraordinary flavors. But not often do we get both in the same year. This rare combination was due in large part to an exceedingly long and cool growing season. As always, we harvested in the early morning hours during the coolest part of the day to preserve flavor and balance.

2023 BLOCK 21, DIJON 115 CLONE PINOT NOIR

Garnet in hue, this Pinot Noir opens with aromas of macerated Bing cherry and wild raspberry, layered with brambly notes of forest floor and turned soil. Hints of orange peel, warm baking spices, and dried tea leaf add complexity and savory lift. On the palate, vibrant Bing cherry and raspberry lead, accented by orange spice and ripe red plum, with subtle earthy tones woven through the mid-palate. Structured with mouthwatering acidity, this pinot noir's balance and energy carries through to a lingering finish.

VINEYARD SOURCE

Roberts Road Vineyard

ALCOHOL 14.5% **pH:** 3.47 **TA** 6.0 g/L

BARREL AGING

15 months in 36% new French oak

CASES 285

2023 BLOCK 20, DIJON 777 CLONE PINOT NOIR

Light garnet in color, this Pinot Noir opens with inviting aromas of baking spice and five-spice, layered with notes of forest floor, fresh-turned soil, mulled red plum, and cherry coulis. A subtle hint of sea spray adds lift and coastal freshness. On the palate, flavors of cherries jubilee and red plum unfold alongside and a medley of warming spices of nutmeg, cinnamon, and five-spice, accented by a touch of orange peel. Medium-bodied and both juicy and savory, the wine is energized, by bright acidity and carries through a mouthwatering finish.

VINEYARD SOURCE

Roberts Road Vineyard

ALCOHOL 14.5% **pH:** 3.7 **TA** 5.3 g/L

BARREL AGING

15 months in 36% new French oak

CASES 289