



SANGIACOMO

Dear Club Famiglia Member,

As another harvest season begins, there is an incredible sense of excitement across our vineyards. The early mornings, the anticipation of the first picks, and another opportunity to bring in a new vintage remind us why this is our favorite time of year. We are thrilled to share your Fall 2026 Club Famiglia release and a glimpse of what's happening here on the ranch.

The 2026 growing season began with an early bud break in March, followed by a mild summer that has us preparing for an earlier harvest. The season has progressed favorably, with great vine health and lower yields as we head toward the finish line. While there is still work ahead, we are excited about what this vintage has in store.

This release features wines from the fantastic 2024 vintage, which was truly a farmer's dream. It was a textbook growing season with near-perfect weather from start to finish, resulting in wines with exceptional balance, vibrant acidity, and complexity.

The 2024 Sonoma Coast Chardonnay and 2024 Sonoma Coast Pinot Noir are our flagship wines. Each brings together fruit from multiple estate vineyards, creating complexity and a true sense of place. These wines set the tone for the style of Sangiacomo Family Wines, showcasing the diversity of our estate vineyards and the character of the Sonoma Coast.

The 2024 Home Ranch Chardonnay and 2024 ViMaria Pinot Noir bring us back to the history of our family and where our story began.

Next year marks 100 years since Vittorio and Maria purchased the Home Ranch and began building the foundation of what would become four generations of Sangiacomo family farming. Nearly a century later, the Home Ranch remains the heart of our story. It is where our family continues to farm, where we welcome you to experience our wines, and where many of you first discovered Sangiacomo Family Wines. We hope it's also a place you continue to return to, creating new memories with each visit—just as our family has done for generations.

ViMaria, our Legacy Pinot Noir, was created to honor Vittorio and Maria and the life they built here. This special barrel select Pinot Noir, continues to represent the bold and rich spirit of our grandparents. Together, these two wines offer a meaningful connection between where our story began and how we continue to carry it forward today.

Looking ahead to next year, we are incredibly proud to celebrate a century of Sangiacomo family farming. Throughout 2027, we'll be sharing special events and celebrations as we honor the generations who came before us and the community, including you, that has become part of our family's story.

Please save the weekend of June 26, 2027. We can't wait to celebrate this unforgettable year with you.

Thank you for being part of our family's story and for your continued support. We are honored to share these wines with you and hope they bring joy to your table throughout the season.

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

FALL RELEASE

2026

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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 VÍMARIA PINOT NOIR

This deep-garnet-hued Pinot Noir opens with enticing aromas of baked cherry pie and rich cherry coulis, layered with ripe red plum. Nuances of orange rind and dried blood orange peel mingle with Asian five-spice and baking spice, adding depth and complexity. Medium- to full-bodied, the wine balances ripe, concentrated red fruit with layers of spice and citrus. On the palate, flavors of cherry pie and freshly crushed, sun-drenched Bing cherry are complemented by red plum, echoing the nose. Dried tangerine and delicate rose petal add brightness and floral lift, while Asian five-spice and baking spice bring savory warmth. Mouthwatering acidity provides energy and structure, carrying the wine through a compelling, lingering finish.

VINEYARD SOURCE

Kiser, Roberts Road, Lakeville

ALCOHOL 14.9% pH: 3.62 TA 5.5 g/L

BARREL AGING

Barrel aging 100% Sur Lie aging in French oak. Barrel aged 11 months. 42% new French oak barrels in select coopers.

CASES 436

2024 SONOMA COAST PINOT NOIR

At first glance, this rose-hued Pinot Noir is bright and inviting. High-toned aromatics of crushed red berries, raspberry, and fresh cherry mingle with fragrant orange rind and delicate rose petal, while white pepper, cardamom, and nutmeg add layers of warming spice. On the palate, luscious red fruit, raspberry coulis, and fresh cherry are framed by orange peel and crushed rose petal. Dried herbs add a nuanced savory character, while mouthwatering acidity brings freshness and energy. Medium-bodied and beautifully balanced, the wine finishes with silky lingering notes of fruit, spice, and savory complexity.

VINEYARD SOURCE

Roberts Road, Fedrick, El Novillero, Lakeville

ALCOHOL 14.5% pH: 3.55 TA 5.9 g/L

BARREL AGING

Aged 11 months in 33% new oak, medium-toast French barrels from hand-selected coopers.

CASES 727

2024 SONOMA COAST CHARDONNAY

Golden straw in hue, this intensely aromatic Chardonnay opens with a bouquet of satsuma, white peach, and Bartlett pear, layered with orange blossom and delicate white flowers. On the palate, ripe stone fruits and Bartlett pear mingle with satsuma and peach pit, while lemon blossom, lemon zest, and crisp Gravenstein apple bring brightness and lift. A flourish of white flowers carries through the rich palate, adding complexity. Weighty and beautifully round, the wine carries impressive intensity while maintaining lively acidity and freshness, leaving a lasting impression.

VINEYARD SOURCE

Green Acres, Home Ranch, Roberts Road, Heritage Block

ALCOHOL 14.5% pH: 3.5 TA 5.8 g/L

BARREL AGING

40% new oak, aged sur lie. 11 months in select barrel coopers.

CASES 258

2024 HOME RANCH VINEYARD CHARDONNAY, CARNEROS

Brilliant golden in hue, this classic Carneros chardonnay opens with expressive aromatics of ripe yellow peach and peach pit, Bartlett pear and Gravenstein apple layer with delicate notes of white flowers, dried herbs, and sun-dried straw. On the palate, Bartlett pear, yellow peach, and crisp green apple are complemented by a subtle savory richness of almond nougat. Fresh and mouthwatering, the wine is energized by lively acidity that carries through to a clean and vibrant finish.

VINEYARD SOURCE

Home Ranch

ALCOHOL 13.7% pH: 3.45 TA 5.8 g/L

BARREL AGING

Barrel aged for 11 months, sur lie. 27% new French Oak in Vicard G7 Symétrie, Taransaud Pure T, and Tonnellerie Futaie Blanc.

CASES 262