



LA CHERTOSA™ WINES: A LEGACY OF EXCELLENCE

La Chertosa™ derives its name from the magnificent 14th-century monastery located in the Tuscan valley of **Farneta, near Lucca, Italy**, where the Sebastiani family's roots originated. It was in this picturesque setting that **Sam's grandfather, Samuele Sebastiani**, learned the art of winemaking from the monks, embracing the "Old World" style. In 1895, Samuele journeyed to Sonoma and discovered that it bore a striking resemblance to distant Farneta with its mild Mediterranean climate, mineral-rich red-soils, and gently rolling hills. He established Sebastiani Winery, one of California's earliest wineries, utilizing the traditional techniques passed down by the winemaking monks of Farneta. The monks' motto, *"The cross is steady while the world is turning,"* resonates in Samuele's legacy, which Sam continues to honor through the crafting of La Chertosa wines in Sonoma.

AWARDS AND ACCOLADES

La Chertosa's recent achievements include several award-winning wines that have set new benchmarks in the industry. The Eye of the Swan™ Aleatico Rosé, Don Silvio Reserve Sangiovese, Reserve Chardonnay, and The Winemaker Remembrance™ Reserve Superior Barbera have all earned prestigious accolades. Notably, all La Chertosa's current releases have been honored with a Gold Medal Award or higher, a testament to the exceptional quality and craftsmanship that goes into each bottle.

GRAPES AND TERROIR

The success of La Chertosa™ wines can be attributed to the high-quality grapes grown in the red-soil vineyards of Sonoma Valley. These soils, reminiscent of the winegrowing regions of Italy, provide the perfect environment for cultivating grapes that produce wines of exceptional character and distinction. Sam's dedication to selecting the best vineyard sites has been instrumental in the winery's achievements. His decades of experience and expertise have ensured that La Chertosa™ wines are the offspring of superbly cultured vineyard sites by Wildwood Vineyards, Serres Ranch and Van LobenSel Vineyards.

PHILOSOPHY AND HERITAGE

La Chertosa's philosophy is deeply rooted in its Italian heritage and the principles of traditional winemaking. Sam's approach emphasizes the importance of long-established vineyards and the advantages of red-soil cultivation. This alignment with old-world Italian winemaking traditions is evident in our wines' complex flavors, balance, and elegance. Sam's commitment to quality and his passion for creating wines that honor his family's legacy are apparent in every bottle produced by La Chertosa™.

For more information about La Chertosa Wines visit our website www.lachertosawines.com or contact Jane Schneider at jane@lachertosawines.com or (707) 935-2942.

RECOGNITION AND ACCLAIM

Year after year, La Chertosa™ wines continue to receive recognition and acclaim from top wine judges. This consistent acknowledgement validates the winery's dedication to red-soil wine growing and its adherence to the highest standards of winemaking. Sam's remarks underscore the significance of such recognition: *"Recognition and acclaim from the top judges year after year validate our preference and history with red-soil wine growing."*

LEGACY OF VINEYARD SELECTION

Sam elaborates on the importance of vineyard selection in achieving excellence in winemaking. He states, *"Many of the top old-world European wines, whether from Italy or France, have two factors in common: long-established vineyards and great winegrowing red soil. Whether it is Cherry Block at Sebastiani, Wildwood Vineyards or Serres Ranch, we have held true to our Italian heritage by selecting vineyards planted in the most valuable soils. Thanks to my six decades of selecting the best locations, La Chertosa wines are the offspring of superbly cultured vineyard sites. And their taste shows it."*

EXCLUSIVE AND LIMITED PRODUCTION

One of the defining characteristics of La Chertosa Wines is their limited production. By producing small quantities, the winery can maintain an unparalleled level of attention to detail and control over the winemaking process. This exclusivity ensures that each bottle is a rare and coveted treasure, offering wine enthusiasts a unique and memorable experience.

The limited production also allows La Chertosa Wines to focus on sustainability and environmental stewardship. The winery employs eco-friendly practices, such as organic farming and minimal intervention, to preserve the natural beauty and health of the vineyards for future generations.

SIGNATURE WINES

La Chertosa Wines offers a curated selection of varietals, each with its own distinct personality and allure. Some of the winery's most celebrated wines include:

- ✘ **Eye of the Swan Aleatico Rosé™:** A standout wine that embodies the elegance and structure of its Italian counterparts, the Aleatico from Sonoma Valley has received numerous accolades for its refined flavors and floral aroma.
- ✘ **The Winemaker Remembrance™ Reserve Superior Barbera:** Known for its rich and robust character, this Barbera has captivated judges with its deep color and complex aroma, securing a place among the finest Italian wines in the world.
- ✘ **Reserve Chardonnay:** Our classic oaked Chardonnay boasts a rich and creamy texture, highlighted by elegant notes of vanilla, butterscotch, and toasted almond. The oak aging imparts a delightful complexity, melding seamlessly with flavors of ripe apple, pear, and hints of tropical fruit.
- ✘ **Don Silvio Reserve Sangiovese:** This exceptional red wine has been praised for its vibrant fruit flavors and balanced acidity, earning top honors at national wine competitions.

COUNTING THE MEDALS

In reflecting on the winery’s latest awards, the team at La Chertosa™ decided to tally the total number of medals received over the years. The result was a pleasant surprise, revealing a substantial collection of accolades that highlight the winery’s consistent excellence. In the past ten years, wines produced by La Chertosa™ have won over 300 awards, 115 of these are Gold Medal or higher. For a “Micro” winery, the number of awards amassed is impressive and speaks volumes about the quality and dedication that defines La Chertosa Wines.

CONCLUSION

La Chertosa Wines’ journey is a testament to the unwavering commitment to quality, tradition, and excellence. Under the leadership of Sam Sebastiani, the winery has achieved remarkable success, earning prestigious awards and accolades that reflect the superior craftsmanship of its wines. As La Chertosa™ continues to produce exceptional wines from the fertile red soils of Sonoma Valley, it remains a shining example of the art and science of winemaking, rooted in heritage and driven by passion.

La Chertosa Wines’ future looks bright, with each new release promising to uphold the legacy of excellence established by Sam Sebastiani and his family. The winery’s dedication to producing wines that honor tradition while embracing innovation ensures that La Chertosa™ will continue to be celebrated for years to come.



LA CHERTOSA WINES - LEADERSHIP



SAM & ROBIN SEBASTIANI

Sam Sebastiani has been known for his contributions to premium California wine production for many decades. He joined Sebastiani Vineyards in 1967, after earning an undergraduate degree and an MBA from Santa Clara University, as well as completing a two-year service in the Army. After his father, August, passed away in 1980, Sam took over management of the winery. In 1985, Sam utilized his expertise to establish Viansa Winery & Italian Marketplace, paying homage to his family's Italian roots. Sebastiani focused on Italian grape varieties and introduced direct-to-consumer sales and a wine club, which were uncommon at the time.

In collaboration with his former Viansa Enologist, Derek Irwin, Sam continues his work with La Chertosa wines, currently producing less than 1,200 cases annually. The wines are named after the monastery in Farneta, Italy, where his grandfather, Samuele, learned winemaking.

With over 40 years in the Hospitality and Wine industries, Robin Sebastiani contributes to her husband's enterprises by focusing on label design, marketing, wine blending, and hospitality. She spends much of her time developing food pairings for Sam's wines. Robin values the experiences she shares with Sam within their combined family life.



JANE SCHNEIDER

Jane is a Northern California resident who has spent her entire life in Sonoma County. She began her career in accounting and administration as the Controller of Dowling Magnet Company. Jane expanded her expertise to include hospitality and Human Resources when she was appointed Director of Human Resources for Viansa Winery & Italian Marketplace in 2001.

She subsequently joined Hutchinson Consulting as a hospitality recruiter while also overseeing the company's database and websites. Jane became part of La Chertosa Wines several years ago, where she takes pride in being a

versatile Business Manager. In her current role, she manages accounting, administration, compliance, inventory, production, purchasing, marketing, and sales.



DEREK IRWIN

Derek graduated from the University of California at Davis. He has worked with Cosentino Winery and Bouchaine Vineyards. In 1998, he became Chief Winemaker and Vineyards Manager at Viansa Winery & Italian Marketplace.

Now, Derek is the principal and managing partner of Madura Consulting, providing viticultural and enology services in Sonoma, Amador County, and the Sierra Foothills. He brings extensive expertise to all aspects of La Chertosa's winemaking process.



GOLD

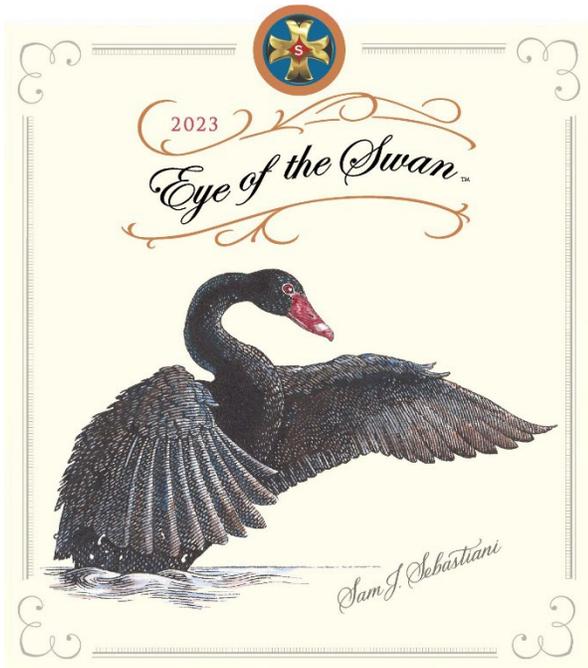


EYE OF THE SWAN™

2023 RESERVE ALEATICO ROSÉ

SONOMA VALLEY, SONOMA COUNTY

“RED SOIL GROWN” FOR OVER 125 YEARS



Eye of the Swan™

2023 ALEATICO ROSÉ WINE
SONOMA VALLEY • SONOMA COUNTY

La Chertosa wines are “flavor-memories,” telling a story of wine styles from years past. This “Eye of the Swan™” is reminiscent of the wine my father, August, and I created over forty years ago.

From the red Aleatico grape, this elegant red-soil-grown blush wine is dry, fruity, with tones of fresh peach and watermelon. Charming with frittata, fish, light fowl, and light dishes.

My grandfather Samuele learned to make wine at the fourteenth century La Chertosa monastery near Lucca, Italy. We continue his monk inspired style in our winemaking today.

Enjoy the glint in this Eye of the Swan™ – a twinkle that reflects our Italian family heritage, love for nature and a rich tradition in winemaking.

- In 1975, Sam and his father August Sebastiani created the first “Eye of the Swan” rosé wine. Sam Sebastiani’s La Chertosa “Eye of the Swan” is more than a bottle of wine. It serves as a tribute to his family’s effort to preserve age-old techniques of winemaking. “Our Eye of the Swan is very personal for me,” explained Sam. “It reminds me of spending time with my father, learning about winemaking and waterfowl. Those are happy memories that have warmed me all my life.”
- This unique wine is created from a rare Italian varietal called Aleatico, a red-skinned grape with clear juice. The grapes were harvested by hand from the esteemed Serres Ranch. The wine’s magnificent coppery color, so like the eyes of the Australian Black Swan, is created by quickly separating the flowing juice from the color-laden skins. Aleatico grapes are unmistakable, boasting intense floral aromas and strawberry notes along with honey-like Muscat characteristics.
- In almost 50 years since that first bottling, this handsome version is a perfect match for holiday foods...dry, full-bodied and delicious. Only 125 cases were bottled of this special wine which can be purchased locally in Northern California or via www.lachertosawines.com.

WINE FACTS

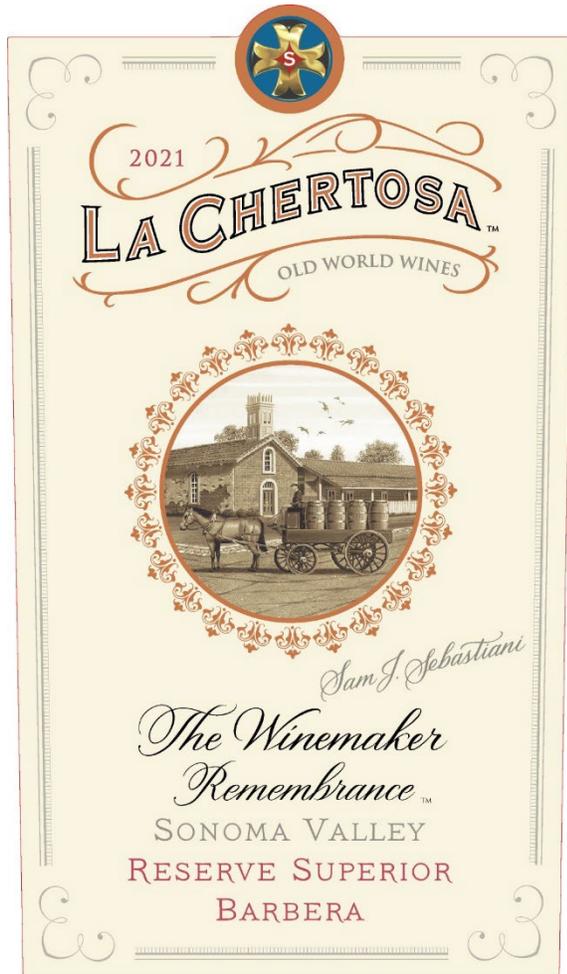
Alc:	12.0%	TA:	5.1 g/L
RS:	4.4 g/L	pH:	3.28

Only 130 Cases Produced

La Chertosa was founded by third generation winemaker, Sam Sebastiani. For over 125 years, our Sonoma Valley family has created red-soil-born wines of symphonic balance and finesse. WWW.LACHERTOSAWINES.COM



THE WINEMAKER REMEMBRANCE™
2021 RESERVE SUPERIOR BARBERA
SONOMA VALLEY, SONOMA COUNTY
“RED SOIL GROWN” FOR OVER 125 YEARS



- One of the better vintages over the past years. 2021 was an appropriate time to produce our first Sonoma Valley Reserve Superior Barbera. Harvested from a tiny block of Barbera in rich red-soil at the top of Moon Mountain.
- My Dad was always fond of a glass of good Barbera, and he did his part to promote the varietal in the early days of California winemaking. A lot of wineries wouldn't have bothered with the grape, since it has a reputation for being finicky, but we persisted.
- In the 1970s, we began experimenting with growing techniques, opening the lush Barbera vine so that more sun could reach the grapes. The result was increased grape quality as the acid level dropped and the grapes' flavor profile improved. Amazingly, we had hit upon a technique that is being used today, both here and in Italy, to raise the quality of Barbera grapes.
- I have learned that by combining proper sun exposure with good red-soil, it is possible to produce exceedingly high-quality wines, much like the premium Barberas of Italy. This wine exudes ripe currant flavors with just a hint of smokiness.
- I am still fond of Barbera after all these years, and I can't help but think of my Dad whenever we pull excess leaves from a Barbera vine or pour a glass of the deep, full-bodied red wine so redolent of not only black cherries, but of history and tradition.

WINE FACTS			
Alc:	14.5%	pH:	3.40
RS:	.20 g/L	TA:	7.4 g/L
Only 134 Cases Produced			

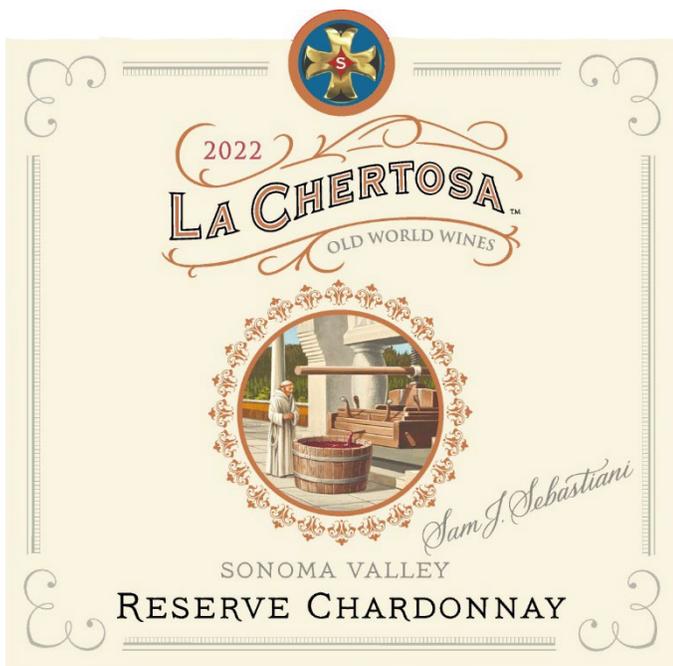
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RED SOIL GOLD!



2022 RESERVE CHARDONNAY SONOMA VALLEY, SONOMA COUNTY

“RED SOIL GROWN” FOR OVER 125 YEARS



2022 LA CHERTOSA OLD WORLD WINES RESERVE CHARDONNAY SONOMA VALLEY SONOMA COUNTY

My immigrant grandfather Samuele learned winemaking at La Chertosa di Farneta, the fourteenth century monastery near Lucca, Italy. There the soils are red, the terrain gently sloping and the growing season warm and temperate. Sonoma Valley has all these attributes as well, making it an ideal location to recreate the flavors of the “Old World.” In this acclaimed Chardonnay, tones of buttery oak barrels, notes of crisp apple and sur lees aging elegantly combine to tantalize the palate.

CONTAINS SULFITES

WINE FACTS			
Alc:	14.8%	TA:	1.8 g/L
RS:	1.2 g/L	pH:	3.62
580 Cases Produced			

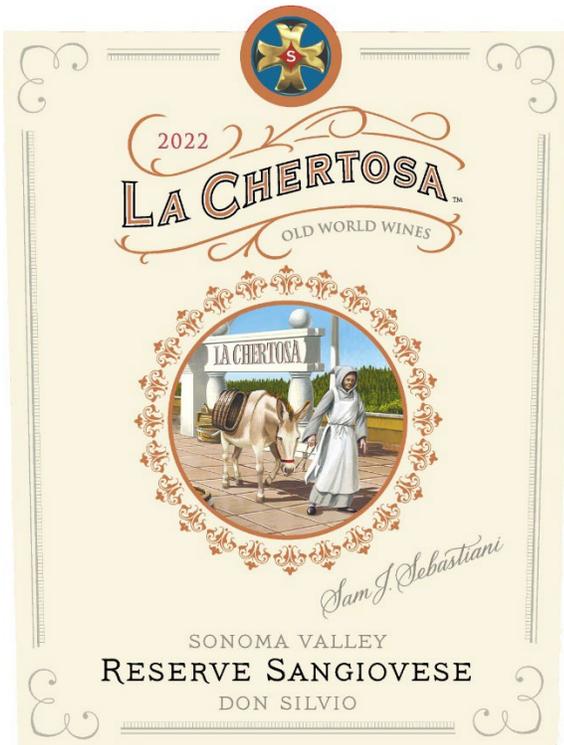
- To create this 2022 **Chardonnay**, a wine of incredible finesse and elegance, two blocks on the **Wildwood Vineyards** in Sonoma Valley were hand harvested and the grapes delivered in perfect condition.
- The grapes were whole cluster pressed, and then they settled and fermented in French oak barrels, 30% of which were brand new. Ten months of barrel aging followed which gave the wine rich notes of almonds and oak.
- Weekly stirring of the lees while in the barrels encouraged a mouth feel of heightened viscosity and texture. The individual characteristic from these two blocks developed into a unique blend of richness and ripeness, and the resulting wine possesses a silky texture with an ideal balance of acidity, sugar, and ripe fruit flavors.
- This wine is elegant now and will evolve into a creamier style of **Chardonnay** with emphasized notes of oak, vanilla, butterscotch, and toast as it ages in the bottle.
- This wine is a fine example of the success that can be achieved by blending multiple blocks of grapes. I like using different blocks to create a melody: By mixing blocks together, we are trying to find flavor tunes that have more harmonics in them. These added harmonics contribute to the depth and complexity of the final composition. Pour a glass and see if you agree.

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DON SILVIO
2022 RESERVE SANGIOVESE
SONOMA VALLEY, SONOMA COUNTY
 “RED SOIL GROWN” FOR OVER 125 YEARS

Triple Gold &
Best of Class



- The **Sangiovese** grape is one of the most widely planted in Italy, and it is most at home in Chianti, in the heart of Tuscany. **Sangiovese** is a highly adaptable grape and when it arrived in the United States, it made itself right at home in a few select, rich fertile valleys in Northern California.
- Typical **Sangiovese** characteristics such as eucalyptus, cedar, mint and herbs speak volumes about this wine’s origin. A premium **Sangiovese** vineyard in northern Sonoma Valley produced fruit with herbal notes combined with red soils contributing intense red raspberry flavors. Oak aging allowed the wine to soften and gain delicate nuances. This wine will improve and gain complexity for up to ten years, but it can also be enjoyed now by those who love rich and powerful red wines with complex, concentrated flavors.
- Pour a glass of **Don Silvio Reserve Sangiovese** and you’ll immediately notice a wonderful bouquet of blackberry and currants, with subtle notes of toasted oak and spice. This wine is a wonderful match for a bowl of hearty minestrone soup or pizza with peppers, olives and goat cheese, so why not open this bottle at your next dinner party? You can even serve it as an accompaniment to home-made chocolate chip cookies!



RESERVE SANGIOVESE
SONOMA VALLEY
SONOMA COUNTY

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WINE FACTS

Alc:	14.5%	VA:	0.59 g/L
RS:	0.3 g/L	pH:	3.50
Only 175 Cases Produced			

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