

Bacigalupi

Spring 2026



*In the
Kitchen with
Chef Sergio Howard*

Katey, Chef Sergio and Nicole



Chef Sergio, Katey and Nicole

In the Kitchen with Chef Sergio Howland

At Bacigalupi, everything we do comes back to sharing good wine around the table, so having Executive Chef Sergio Howland join us in Mom's ranch kitchen was truly special. Ahead of our time together, we delivered our Rosé, Chardonnay, and Pinot Noirs to him so he could spend time tasting each wine and thoughtfully select recipes that bring the food and wine together in perfect balance.

With experience spanning luxury hospitality and Michelin-starred kitchens around the world, Chef Howland brings both refined technique and a farm-to-table sensibility to everything he creates. Using sustainably sourced Sonoma ingredients, he developed dishes that pair beautifully with our wines. We're thrilled to share these perfect pairings with you, so you can recreate the experience at home and enjoy Bacigalupi wines the way they were meant to be enjoyed: at the table, with great food and good company.

2025 Rosé of Pinot Noir

For the rosé, I was inspired to create a bluefin tuna ceviche with melon, tangerine, radishes, and avocado. The richness of the tuna and a touch of salinity help enhance the wine's fruit character, while its bright acidity complements the ceviche in a very delicate and refreshing way.

Bluefin Tuna Ceviche

- 1/3 cup bluefin tuna, sashimi grade, diced
- 1/2 cup melon, small dice
- 1/4 cup tangerine segments, small dice
- 2 Tbsp red onion, very thinly sliced
- 2 1/2 Tbsp fresh orange juice
- 2 Tbsp fresh lemon juice
- 1 Tbsp + 1 tsp extra virgin olive oil
- 1/4 cup avocado, thinly sliced
- 2 Tbsp radishes, thinly sliced
- 2 Tbsp cilantro leaves, chopped
- 1 1/2 Tbsp basil leaves, chiffonade
- 1/2 tsp Thai red curry paste
- 1/2-3/4 tsp kosher salt, to taste
- 1/4 tsp freshly cracked black pepper

In a chilled mixing bowl, combine orange juice, lemon juice, Thai red curry paste, kosher salt, and black pepper. Whisk gently until the curry paste is fully dissolved.

Add the diced bluefin tuna, melon, tangerines, and red onion. Fold gently to coat, being careful not to bruise the tuna.

Add cilantro and basil, then drizzle in the extra virgin olive oil. Taste and adjust seasoning if needed.

Let the ceviche rest refrigerated for 3 to 5 minutes only. This keeps the tuna silky and fresh rather than firm.

Finish with avocado slices, shaved radishes, a final drizzle of olive oil, and a light crack of black pepper.

2024 Estate Chardonnay

The moment I tasted this vintage, I immediately pictured a sweet corn risotto with Maine lobster and a sprinkle of gremolata. I could see how the wine's bright acidity would cut through the richness of the creamy risotto, while the lobster's natural minerality would lift those lovely stone fruit notes. And that gremolata—with its zesty lemon—would tie everything together, echoing the wine's citrus and freshness. It's one of those pairings where the food and wine don't just coexist—they play off each other, each bite making the next sip even more delicious. Honestly, it's the kind of combination that turns a meal into an experience.

Sweet Corn Risotto

with Maine Lobster and Gremolata

3½ tablespoons butter, divided
¼ cup yellow onion, small dice
2 tablespoons shallots, minced
¾ cup Carnaroli rice
1½ tablespoons Chardonnay
¾ cup vegetable stock
(corn husk-infused), hot
¼ cup sweet corn kernels
⅓ cup Maine lobster meat, cooked
and picked (loosely packed)
2 tablespoons gremolata (see page 7)

In a heavy bottom saucepan, melt 2 Tablespoons of butter over medium heat. Add the diced onion and cook gently until translucent, without browning.

Add the shallots and cook briefly until fragrant.

Stir in the carnaroli rice and toast for 1 to 2 minutes, until the grains are lightly translucent around the edges.

Deglaze with the Bacigalupi Chardonnay and allow the wine to cook off completely.

Begin adding the hot corn husk vegetable stock a ladle at a time, stirring frequently and allowing each addition to be mostly absorbed before adding the next. Continue cooking until the rice is tender with a slight bite, about 16 to 18 minutes.

Stir in the corn kernels during the final 2 minutes of cooking.

Remove from the heat. Add the remaining butter, gently fold in the lobster meat, and let rest for 1 minute.

Finish by folding in the gremolata. Adjust seasoning if needed and serve immediately.





Wines worth sharing!

2024 was an exceptional vintage. The season began with a cool spring, resulting in a slightly delayed bud break and bloom. However, June brought high temperatures that accelerated the growth, and the weather remained favorable throughout the harvest season. Warm days and cool nights created ideal conditions for even ripening and excellent flavor development.

- Ashley Herzberg, winemaker

2025 Rosé of Pinot Noir

This Rosé is our love letter to summer—bright, layered, and endlessly drinkable. By blending two distinct rosé styles—pressed juice and saignée (free run)—we capture both freshness and depth in the glass. The result is a vibrant, complex wine with a delicate pink hue, bursting with energy and nuance. Think crisp refreshment balanced by subtle texture, the kind of rosé that's just as happy on a sunny afternoon as it is at the dinner table.

2024 Estate Chardonnay

Our Estate Chardonnay is all about patience, precision, and letting the vineyard speak. Sourced from three distinct blocks on our estate, each section is harvested, fermented, and aged separately to preserve its unique character. We handpick in the coldest hours of the night—around 2 a.m.—then whole-cluster press directly into a mix of new and neutral French oak. Native yeast fermentation, natural malolactic conversion, and extended time on primary lees build texture and complexity, while unfining and unfiltered bottling keeps the wine honest and expressive. This is Chardonnay with depth, balance, and a strong sense of place.

2024 Estate Pinot Noir

Our Estate Pinot Noir is a true snapshot of the ranch—an expressive blend that brings together every block we farm. Each block is picked, vinified, and aged on its own, allowing its individual personality to fully develop before we blend them just ahead of bottling. That final blend is where the magic happens: layers of fruit, structure, and nuance coming together in harmony. The result is a Pinot Noir that's complex yet approachable, reflective of our land and the season it came from.

2024 Frost Ranch Pinot Noir

Frost Ranch Pinot Noir is all about elegance shaped by intention. Grown on a Pommard clone block perched on a bench near the Russian River, these grapes are hand-harvested at 2 a.m. to preserve freshness. After careful sorting and gentle destemming, whole berries undergo a five-day cold soak to deepen color and flavor before fermenting with native yeast. Aging in French oak—with thoughtful lees stirring—adds texture and polish without overshadowing the vineyard's voice. Bottled unfining and unfiltered, this wine shows depth, structure, and a beautifully restrained power.

2024 Bloom Ranch Pinot Noir

Bloom Ranch Pinot Noir comes from a dedicated 828 clone block and offers a more lifted, aromatic expression of Pinot. Harvested in the quiet hours of the night, the fruit is handled gently from vineyard to fermenter, with whole berries cold-soaked to draw out pure fruit character and vibrant color. Native fermentation and extended lees aging build complexity and mouthfeel, while the unfining, unfiltered bottling preserves its natural energy. The result is a Pinot that's graceful, expressive, and distinctly Bloom Ranch.



WINE

CASES

AROMAS

PALATE

2025 Rosé of Pinot Noir

125

Aromas of satsuma orange, summer strawberry, orange creamsicle, and honeysuckle rise from the glass.

Bright berry flavors are layered with vibrant orange and lemon citrus notes, finishing fresh, lively, and irresistibly drinkable.

2024 Chardonnay

202

Elegant notes of buttered pastry, lemon cream, and subtle toasted hazelnut, layered with refined citrus curd.

White peach and Meyer lemon unfold into lemon curd and meringue, carried by poised, lingering acidity.

2024 Pinot Noir Russian River Valley

347

Candied orange peel, Bing cherry, and sandalwood, accented by rose petal, clove, and allspice.

Red cherry and currant with orange peel and floral nuances, supported by finely integrated tannin.

2024 Frost Ranch Pinot Noir

179

Lifted violet and red rose, with polished cherry, vanilla, and gentle baking spice.

Ripe strawberry and orange zest lead to violet and subtle blue fruit, offering depth and longevity.

2024 Bloom Ranch Pinot Noir

179

Refined florals of fresh and dried rose petal, dried orange rind, and delicate red fruit.

Wild strawberry layered with citrus peel and spice, finishing with grace and precision.



2014 Pinot Noir

For the Pinot Noirs, I wanted to suggest something simple, comforting, and versatile, a dish that works for every season and occasion, and that your members can easily prepare. One of my favorite dishes to make with my wife at home is a potato, Point Reyes Toma, and roasted mushroom galette. The buttery crust, earthy mushrooms, and fresh herbs complement your Pinot Noirs perfectly. The caramelized mushrooms and sautéed onions with thyme and rosemary accentuate those classic "forest floor" notes and add depth to the pairing. A bonus is that this dish can be prepared ahead of time and baked just minutes before serving, making it both practical and a "talking point" at the table, and always a great conversation piece for guests.

Potato & Mushroom Galette

with Point Reyes Toma, Truffle Brie,
and Scarmoza

Galette Crust

1⅓ cups all-purpose flour
1½ teaspoons white sugar
¼ teaspoon kosher salt
8 tablespoons (1 stick) butter, cubed
and chilled
¼ cup Greek yogurt, chilled
3½ tablespoons cold water

Savory Filling & Finish

2 cups potatoes, cooked and lightly smashed
2 tablespoons extra-virgin olive oil
1½ cups mixed mushrooms, sautéed
½ cup red onion, caramelized
¾ cup Point Reyes Toma, grated
½ cup Point Reyes Truffle Brie, torn
½ cup scamorza cheese, shredded
2 teaspoons fresh thyme leaves
1½ teaspoons fresh rosemary,
finely chopped
1½ teaspoons kosher salt

1 teaspoon freshly cracked black pepper
2 cups arugula
1½ teaspoons red wine vinegar
2 teaspoons extra-virgin olive oil, for finishing

Galette

In a bowl, combine flour, sugar, and salt. Cut in the chilled butter until the mixture resembles coarse crumbs with visible butter pieces. Add the chilled yogurt and water and gently mix just until the dough comes together. Do not overwork. Form into a flat disc, wrap, and refrigerate for at least 30 minutes.

Filling

Toss the warm smashed potatoes with olive oil, salt, cracked black pepper, thyme, and rosemary. Sauté the mixed mushrooms until well caramelized and moisture has evaporated.

Season lightly. Slowly cook the red onions until deeply caramelized and sweet. Allow all components to cool slightly before assembling.

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Celebrating the 50th Anniversary

of the 1976 Paris Tasting

Among the Vines: A Paris Tasting Vineyard Tour & Luncheon

Saturday, May 9th

11 am - 2 pm

Bacigalupi Tasting Room and Estate



Return to where it all began—among the vines of the historic Paris Tasting Block, which supplied 40% of the 1976 Judgment of Paris Chardonnay.

Join the Bacigalupi family and winemaker Ashley Herzberg for an intimate vineyard walk followed by a seasonal farm-to-table luncheon, thoughtfully paired with current releases and rare selections from the cellar.

We would be honored to share this meaningful day in the vineyard with you.



Chef Howland is an Executive Chef whose career has been shaped by luxury hospitality and Michelin starred kitchens worldwide. He studied Culinary Arts at the prestigious Culinary Institute of America in Hyde Park, New York, and went on to hold key roles with The Ritz-Carlton in Palm Beach, Key Biscayne, Boston, New York, and Cancún, executive leadership at The Sebastian in Vail, Colorado, and at Esperanza, an Auberge Resorts property. He also completed a stage at the one Michelin star restaurant El Cingle in Barcelona. Today, Sergio focuses on farm to table cuisine, sourcing sustainably from Sonoma farmers, fishermen, and artisans, while pursuing Wine & Spirit Education Trust Level 3 to deepen his food and wine pairing expertise.

Potato & Mushroom Galette recipe
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Assembly & Baking

Preheat oven to 400°F. Roll the chilled dough into a rustic round about 12 inches wide. Spread the seasoned potatoes over the dough, leaving a 1.5-inch border. Layer mushrooms and caramelized onions evenly. Sprinkle with Point Reyes Toma, then distribute truffle brie and finish with shredded scamorza. Fold the dough edges over the filling, pleating gently. Bake for 40 to 45 minutes, until the crust is deeply golden and the cheese is bubbling.

Finish

Lightly dress the arugula with olive oil and red wine vinegar. Let the galette rest for 5 minutes after baking, then finish with the dressed arugula just before serving

Mini Recipe: Gremolata

2 tablespoons finely chopped fresh parsley
1 teaspoon finely grated lemon zest
1 small garlic clove, minced very fine

Mix everything together just before using. Sprinkle over hot dishes right at the end for a fresh, bright finish.

Spring Member Pick-Up Celebration

Saturday, March 21, 2026

Advanced reservations required

Reservation Times:

10:00 AM | 11:30 AM | 1:00 PM | 2:30 PM

Celebrate the season with us in the Russian River Valley as we unveil our Spring 2024 releases. Each one-hour tasting features curated small bites designed to complement the wines and bring the new collection to life.

Complimentary for active members (2 guests per membership)

Additional guests: \$40 per person

Reserve your preferred time by emailing tastingroom@bacigalupivineyards.com with your guest count.

We'll confirm your reservation directly.

Don't forget to bring your reusable wine totes for pickup.

We can't wait to toast the start of spring with you!



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RUSSIAN RIVER VALLEY

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