

Bacigalupi

70TH

WHERE HISTORY WAS HARVESTED

FALL 2026





Celebrating 70 Harvests: Reflections from John Bacigalupi

This fall marks a remarkable milestone for Bacigalupi Vineyards—our 70th harvest in the Russian River Valley. Since the first grapes were picked by Charles and Helen in 1956, each vintage has brought its own triumphs, challenges, and lessons. As harvest officially began in the early hours of July 31, we sat down with John Bacigalupi to reflect on seven decades of farming, the evolution of harvest, and what the future holds for the next generation.

An Early Start to a Historic Harvest

This year's harvest is one for the record books. For the first time in Bacigalupi history, harvest officially began in July, making it one of the earliest starts the family has ever experienced.

According to John, the story of the 2026 vintage was written months earlier.

"This year was really driven by March," he explains. "It was exceptionally warm and dry, which got the vines growing much earlier than usual. We were fortunate to avoid any significant frost in April. Had we experienced a frost event, we could have lost a tremendous number of buds and been telling a very different story."

While every vintage presents its own personality, this year's growing season serves as another reminder that farming is always at the mercy of Mother Nature.

When Nature Has Other Plans

Over 70 harvests, there have been plenty of memorable vintages, but one stands apart for all the wrong reasons.

"2011 was probably the toughest harvest I can remember," John recalls. "We had a cold, wet spring, rain throughout the summer, and continued cool weather into the fall. We lost virtually all of our Zinfandel and Petite Sirah to mold and botrytis, and what remained struggled to fully ripen."

Fortunately, years like 2011 are the exception rather than the rule.

"We're fortunate that quality is usually something we can count on. Every year has challenges, but most years reward the hard work."

Harvest Has Changed Dramatically

One of the biggest changes John has witnessed isn't in the vineyard itself—it's when the fruit is picked.



"Years ago, we'd pick all day long, sometimes until five in the afternoon because wineries had strict receiving hours. You had to get your fruit there before they stopped accepting deliveries. And harvest took place in between picking prunes which was the primary crop at the time."

Today, nearly all harvesting takes place under the stars.

"For the past 25 years we've shifted to harvesting at night, and it's made an enormous difference in wine quality."

Cool nighttime temperatures keep the grapes cold from vineyard to winery, slowing the onset of fermentation and giving winemakers more flexibility.

"Cold fruit allows the winery to perform a cold soak before fermentation begins. That extra time helps extract color and tannin from the skins before the sugars start fermenting. If the fruit comes in hot and fermentation begins immediately, you lose that opportunity."

It's a simple change that has had a lasting impact on overall wine quality.

Stories Only Harvest Can Tell

After decades of harvests, John has accumulated plenty of stories—some humorous, others serving as reminders of just how demanding harvest season can be.

One memory still stands out.

"I was unloading a truck in the middle of the night and stepped backward right off the end of it," he laughs. "I laid there for a minute before finally getting back on my feet."

Harvest often means long nights, limited visibility, and exhaustion.

"You're tired, it's dark, and accidents can happen. We've been fortunate that over the years we haven't had any major injuries."

Then there are the stories that become family legends.

"One year we actually forgot several full bins of grapes out in the vineyard. We didn't discover them until weeks later. The grapes had completely dehydrated—there wasn't anything left but stems. We definitely left some money sitting out there that year."



2026 Fall Release Wines



135 cases

2025 SAUVIGNON BLANC

TASTING NOTES *Beautiful aromas of lime zest, passion fruit, white peach and tropical citrus, with notes of limestone and wet river rock.*

VARIETAL COMPOSITION

100% Old Vine Sauvignon
Blanc, planted in the 1970s

FERMENTATION & AGING

Native fermented and aged 10 months in
French oak (25% new). Bottled unfiltered and
unfiltered.

ALCOHOL 14.1%



128 cases

2024 RENOUVEAU CHARDONNAY

TASTING NOTES *Toasted almond, Meyer lemon curd, lemon chiffon, white peach and abundant white and yellow flowers. Rich on the palate yet balanced by vibrant acidity, with aging potential up to 10 years.*

VARIETAL COMPOSITION

100% Old Vine Wente
Clone Chardonnay

FERMENTATION & AGING

Whole-cluster pressed directly to barrel and
fermented with native yeast. Aged 20
months in new and used 500L puncheons.
Bottled unfiltered and unfiltered.

ALCOHOL 14.4%



175 cases

2024 GODDARD RANCH PINOT NOIR

TASTING NOTES *Brambly red berries, Bing cherry, baking spice, dried florals and vanilla, with layers of red plum and wild thyme. Vibrant and fruit-forward, with beautiful balance and aging potential.*

VARIETAL COMPOSITION

100% Old Vine Wente
Clone Pinot Noir

FERMENTATION & AGING

Whole berries cold soaked for 5 days at 48°F,
followed by 9 days of native fermentation.
Aged 11 months in French oak (40% new).
Bottled unfiltered and unfiltered.

ALCOHOL 13.8%

“A standout vintage defined by even ripening, vibrant flavors and beautiful balance.” - Ashley Herzberg, winemaker



225 cases

2024 ZINFANDEL

TASTING NOTES Pink peppercorn, red plum, dried fig, roasted strawberry and a hint of violet, finishing with bright acidity and well-integrated tannins.

VARIETAL COMPOSITION
100% Zinfandel ·
Frost Ranch

ALCOHOL 14.5%

FERMENTATION & AGING

Hand harvested, destemmed and cold soaked for 5 days, followed by native fermentation. Aged 22 months on primary lees in used French oak. Bottled unfiltered and unfiltered.



125 cases

2024 FONDARE RED BLEND

TASTING NOTES *Petite Sirah brings rich notes of black plum, stewed cherry, dried black currant and black raspberry, while Zinfandel adds freshness with strawberry and a hint of dried orange rind.*

VARIETAL COMPOSITION
50% Zinfandel · 50%
Petite Sirah
Frost Ranch

ALCOHOL 14.0%

FERMENTATION & AGING

A selection of favorite Zinfandel and Petite Sirah barrels from the vintage. Each lot was fermented and barrel aged separately, then combined before bottling unfiltered and unfiltered.



222 cases

2024 PETITE SIRAH

TASTING NOTES *Inky purple, with cassis, blackberry, roasted black cherry, candied violet, dried rose petal and allspice. Dense fruit and cherry tannins provide the structure and depth to age.*

VARIETAL COMPOSITION
100% Petite Sirah ·
Frost Ranch

ALCOHOL 14.0%

FERMENTATION & AGING

Hand harvested, destemmed and cold soaked for 5 days, followed by native fermentation. Aged 22 months on primary lees in French oak (25% new). Bottled unfiltered and unfiltered.



"This year I cut a lot of Zinfandel off the vines early because I knew there simply wasn't a market for it. That's never an easy decision, but it's part of farming."

He also believes technology will play an increasingly important role in the future of viticulture.

"I think we're going to see more drones being used to apply fertilizer and other vineyard treatments. I'd much rather have technology doing some of those jobs than spend another night bouncing around on a tractor."

As with every advancement, the challenge will be finding the right balance between investment and long-term value.

"We have to figure out how the technology works for us and how to make those investments pay off over time."

Even after 70 harvests, John remains optimistic about what's ahead for both Bacigalupi Vineyards and the wine industry.

He's hopeful the grape market will eventually return to a healthier balance between supply and demand, even though difficult decisions sometimes have to be made along the way.

Seventy Harvests—and Still Looking Ahead

Seventy harvests represent far more than a number. They tell the story of generations who have adapted to changing weather, evolving winemaking practices, shifting markets, and new technology—all while remaining committed to growing exceptional grapes in the Russian River Valley.

FALL RELEASE & PICK UP EVENT

Saturday, October 3 • 11 AM–2 PM
Bacigalupi Tasting Room & Estate

Join us in the Russian River Valley for A&M Catering's classic BBQ lunch and a first taste of our fall releases.

We'll also debut our first-ever Sémillon.

Members, don't forget to pick up your fall wine shipment.
Limited space available.





1862

Sémillon arrives
in Sonoma County



2025

Our First Estate Harvest



50 Cases

Inaugural Release



A NEW CHAPTER FOR AN OLD VARIETY

Introducing Our First Estate Sémillon

Sémillon may be a rarity in California today, but its roots in Sonoma County run deep. A classic white Bordeaux variety, it was among the vines brought from Europe to Sonoma County by Agoston Haraszthy in 1862, helping establish the foundation of California's early wine industry.

When we planted Sémillon at Bacigalupi Vineyards, the original plan was to blend it with our Stellina Muscat for a late-harvest dessert wine inspired by the rich, elegant wines of Sauternes. But as the young vineyard matured and produced its first crop, we discovered fruit with remarkable character and complexity all its own.

Our Sémillon is planted to Clone 7, using budwood sourced from Merriam Vineyards. The vineyard was budded over just three years ago, making 2025 its very first harvest.

Rather than follow our original plan, we decided to let the variety speak for itself and produced an exceptionally limited 50-case inaugural release in a dry style.

With this first bottling, we celebrate both the unique expression of our vineyard and the enduring legacy of a grape that has quietly been part of Sonoma County's story for more than 160 years.

PRODUCTION

Hand-harvested from young vines at Bloom Ranch and pressed directly to used French oak. Native fermented and aged 10 months on the lees; bottled unfiltered and unfiltered.

TASTING NOTES

Lemongrass, ripe citrus, mango and passion fruit. Juicy and expressive, with mineral tension and a balanced finish.

PAIR WITH

Fresh seafood, roast chicken, creamy pastas, citrus, fresh herbs and soft cheeses.



JARROD, NICOLE, STELLA, LUCCA, JOHN, PAM, KATEY, JAMES, OWEN & AIDEN

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