



Andy grew up in North Tonawanda, NY, in between Buffalo and Niagara Falls on the Niagara River — and conveniently nestled between New York’s Finger Lakes region and Ontario’s Ice Wine region. His interest in wine began while earning his Chemistry degree at SUNY Geneseo, where three of his chemistry professors were involved in winemaking or wine-related research topics. His access to wine and wine knowledge grew once he moved to New York City to attend Columbia University, where he earned a degree in Chemical Engineering. There, he met fellow chemical engineering student, lifelong friend and career adviser, Rosie Conception. Rosie would later introduce Andy to Seghesio wines and convince him to move to Sonoma to pursue his passion. Rosie was Seghesio’s Enologist from 2000 to 2003.

Andy’s formal wine career began in 2001 with Charles Krug Winery in St. Helena. Charles Krug offered the unique experience of working for two winemakers in different capacities, John Moynier in the California wine program and Jac Cole in the Napa wine program. Andy’s experience ranged from harvest intern/vineyard sampler to wine lab technician. He absorbed everything possible about winemaking and the wine business from two excellent winemakers, each with 25+ years’ experience in the valley. The opportunity to work closely with consultants Phil Freese and Alberto Antonini beginning in 2003 have greatly influenced his winegrowing knowledge and philosophy. Under the guidance of Ted Seghesio, Andy has learned to craft fine wines from Zinfandel and varietals of Italian heritage.

Andy joined Seghesio as enologist in 2003 and claims he hasn’t stopped learning since. In 2004, he took a working vacation to Marlborough, New Zealand, for harvest in order to round out California’s warm climate by making crisp Sauvignon Blanc. Andy’s insatiable desire to try new wines and learn about different regions has since taken him to Baden in Germany; Alsace, Bordeaux, Burgundy and Lanquedoc in France; Toro and Rioja in Spain; Veneto, Campania and Tuscany in Italy; Wachau, Austria and Oporto and Alentejo in Portugal.

“Seghesio embodies a combination of tradition and innovation unequalled in the industry. Here we maintain the traditions of their forefathers by excelling at growing and producing Zinfandel and Sangiovese planted at the turn of the century, while having the creativity and vision to plant Old World Italian varietals such as Arneis, Vermentino and Aglianico,” Andy says. “My position with Seghesio allows me to participate in every aspect of a wine’s life, from vineyard, through the cellar and out the cellar door, and beyond. I have always been a jack-of-all-trades, and the Seghesio family allows me to excel at all of them.”

Andy and his wife, Kristin, were married at Seghesio Winery in 2010. The couple gave birth to their twins, Patrick and Clara in 2014 and look forward with excitement to showing them all that the world has to offer. In his (quickly waning) spare time, Andy enjoys travel, wine, food, ice hockey, baseball, live music and snowboarding. He is happiest when he has the opportunity to combine two or more of these in a travel destination.

