



My Italian grandfather arrived in Asti California in 1886 as a journeyman winemaker. He arrived with 10 gold coins and the knowledge to craft both wine and salami. He taught my father then, my father taught me at age 12.

CORE 7 SELLING POINTS

- 1** My father's last wish for me was to go to Italy to hone the craft. So, in 2015, I apprenticed with the famous butcher Dario Cecchini and the notable Marini Family outside of Florence. I subsequently went back every winter for five years to work with the Marini family. Journeyman employs the same methodology I learned from the Marini Family: for more intense salami, cutting the meat the day prior and resting overnight allows us to work with drier, firmer meat.
- 2** Our facility was Italian designed and built by Alberto Maggiani of Frigomeccanica in Parma, Italy. Alberto is world famous for his work. In 2016, Frigomeccanica engineers lived with us while working with our American contractor to build our artisan facility.
- 3** We treat the salami making process just as we do grapes... the longer they hang, the sweeter they taste. We ferment at European spec temperatures and age our salami cold (55 degrees). This results in our product benefitting from 2 to 3 times longer aging than our fellow salami manufacturers in the the US.
- 4** Hand cut, hand-stuffed, hand-tied, and artisanally made at our USDA certified Salumificio in Sonoma Wine Country by the Seghesio family. Each salami has at least 1% of Sonoma County wine in each and every recipe.
- 5** Our ABF pork is sourced from WA, CA, and Western Iowa. Always ABF, meaning all pork is part of a "Never Ever" program. We are the only salami producer sourcing a significant portion of its pork from California.
- 6** We use only barley raised hogs for our back fat component. Barley fed hogs (raised up along the Canadian border where barley is the prominent feed source), as opposed to corn fed hogs, gives the fat a pure white "pearl" color and will have a sweeter taste than Midwestern sourced back fat.
- 7** Our artisan facility was designed for each "tree" of salumi to be fermented by itself. Most other producers ferment multiple lots in the same fermentation room, and at 90% humidity during fermentation, the aromas will mix, ours never will.

Salute! Pete Seghesio
PETE SEGHECIO



LOCAL



HANDCRAFTED



SMALL BATCH



NEVER EVER™
PORK



HERITAGE BREED

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SALES@JOURNEYMANMEAT.COM | WWW.JOURNEYMANMEAT.COM | WEDNESDAY-SUNDAY 11-7, MONDAY 10-5, CLOSED TUESDAY



Small Batch Salumi Crafted using Old-World Techniques of Slower, Colder Fermentation and Aging with cool night air swept down from the Mayacama Mountain Range in Sonoma County's Alexander Valley to create Savory, Fuller Flavored Salumi.

Family Recipes Since 1895



Our main aging room



Pete & Dario on his last day of his internship in 2015



Pete's father stringing up the family sausage recipe December 1979



Charcuterie made in and looking out over Alexander Valley



ABF Duroc sirloin resting for overnight after being out



Pete and Randy Long at Long Ranch in Manteca CA

Alberto Maggiani with our two boys back in 2014

Emanuel Marini when Pete was there as apprentice



Raw production team member

Our construction team with Matteo from Frigomeccanica

Pete & Cathy in Journeyman's Healdsburg Salumeria



Our retail salami

Klingeman Ranch Barley Fed Back Fat

Southern Alexander Valley with Mayacamas in background



Packaging lead Monica with a cart of pancetta coming out of fermentation



Pete in front of fermenter #4



Nduja in aging room



Salami in fermentation room #1 day 3