



## Wholesale Products

Journeyman Meat Company is the dream of vintner and salumist, Pete Seghesio and is the only USDA certified cured meat facility in Sonoma County.

Journeyman produces the old-world way with custom Italian designed fermentation and aging rooms from Parma, Italy. Much like making wine, we hand craft small batches with source-known ingredients, ferment slowly at cooler temperatures, and age much slower than most American producers. All these factors play a role in producing salumi with softer natural acidities and a greater range and depth of flavor.

In addition to crafting salumi, we offer selections of fresh and smoked sausage, bacon, ham, whole muscle, and a variety of grab and go retail products.



Questions?

Call 707-894-9836

Email [order@journeymanmeat.com](mailto:order@journeymanmeat.com) for any wholesale order questions and to place your order

\*\*Order minimum: 2 cases for any retail product and 15 lbs. for any bulk /large format product

\*\*Delivery days are Tuesdays (Napa County), Wednesdays (Sonoma County), and Thursdays (Marin County)



## Salumi

*Retail Chubs: 6oz each, 12 each per case, \$9 per chub*

*Large Format Slicers: 7-10lb per case, types vary in diameter (48mm, 63mm, 76mm), \$20 per lb.*

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### Calabrian

Spiced from an assortment of chilis combined with oregano, black pepper, and Sonoma County Zinfandel.

### Chorizo

Sweet smoked paprika, ground oregano, pimento, ancho and pequin chilis are components in our dried, Spanish style chorizo. Incredible color, medium to heavy heat.

### Fattoria

A spicy, Sicilian-style salumi made with paprika, red chilies and orange zest. *\*Large Format only*

### Finocchiona

Tuscan inspired with three components of fennel: whole fennel seed, ground fennel and fennel pollen, enhanced with Sonoma County white wine.

### Il Pio

A century-old heritage Seghesio family recipe, featuring spices common from the Piedmont region—most notably, clove, allspice, and nutmeg.

### Nduja

A spicy, spreadable salumi, seasoned with pickled peppers and packed with spices. Perfect for topping pizzas, spreading on crackers, swirling into pasta sauces, or flavoring sandwiches.

### Parmigiano & Porcini

Combining the savory flavor of porcini mushrooms with the umami of Parmigiano Reggiano creates a rich and expressive salumi that pairs perfectly with red wines of substantial tannin.

*\*Contains Milk Allergens*

### Pepperoni

“Goldilocks” pepperoni because the cupping is not too much (indicating poor quality) or too little... it’s just right! Serve atop pizza or on its own with burrata.

### Saucisson Sec

A traditional French country style salumi, this recipe is from the famed salumist and Sonoma County resident, Francois Vecchio.

### Sonoma Bianco

An herb-spiced salumi highlighting rosemary and sage, accented with Sonoma Chardonnay.

### Sonoma Rosso

Distinct Sonoma County flavors of black pepper, mustard, fennel, juniper, anise and made with Sonoma County red wine.

### Soppressata

A perfect blend of red wine, garlic, Italian chilis and a subtle hint of allspice. Bold in heat, spice, and color, with depth and range of flavor.



## Whole Muscle

≈12lbs per case, \$24 per lb.

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### Vintner's Coppa

Carefully selected from heritage pork and combined with aromatic spices curing over a month prior to aging in our dedicated whole muscle room for over four months results in expansive flavors, delicate sweetness, and tender texture. Our Vintner's Coppa is a mild French based spice mix accompanied with garlic and local Sonoma County sparkling wine to accentuate the elegant flavors of the aged pork.

### Hot Coppa

Following the same curing and aging process as the Vintner's Coppa, we add just the right amount of Italian chilis to provide a bit of heat without overwhelming its nuances and complexities.

### Lomo

Processed in the same manner as Coppa, the Lomo is an aged pork loin seasoned with cloves, allspice, juniper, nutmeg, and white wine.

### Pancetta

While dry cured and aged like both the Coppa and Lomo, being higher in fat gives the pancetta a rich creamy texture. Shelf stable and ready to eat, our pancetta can be consumed straight from the package OR be cooked.

*Slab ~10lbs per case, \$10 per lb.*

*Retail ~4 lbs. per case, \$13.50 per lb.*

### Guanciale

\* Ask for details

*Slab ~10lbs per case, \$10 per lb.*

*Retail ~4 lbs. per case, \$13.50 per lb.*

## Grab & Go Retail

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### Soppressata/Finocchiona Pre-Sliced Packs

Featuring thin slices of our two most popular salumi flavors, these pre-sliced packs are the perfect eat on the run item- great for picnics or can be used as easy assembling for charcuterie boards.

***Retail:** 4oz pack, 12 packs per case, \$9 per pack*

### Vintner's Beef Jerky

Classic OR Hot & Sweet

***Retail:** 3oz pack, 12 packs per case, \$8.40 per pack*

### Beef Snack Sticks

Made with estate beef from the San Lorenzo Ranch  
Teriyaki OR Pepperoni

***Retail:** 16oz pack, 12 packs per case, \$7.75 per pack*



## Bacon

**Retail:** 12oz packs, 10 packs per case, \$9 per pack  
**Bulk Sliced:** 5lb packs, 15lbs per case, \$9 per lb. **Bulk Slab:**  $\approx$ 5lb each, 20lbs per case, \$8.25 per lb.

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### Barrel Bacon

Gently tumbled over an extended cycle with time allowed to rest, our classic Barrel Bacon is then smoked using a five-stage process with 100% natural smoke from real hardwood and barrel staves that have been used to age some of Sonoma County's finest red wines. The meat's richness is perfectly balanced with salt and sugar and complexity from the wood smoke.

*Available as Retail, Bulk Sliced & Bulk Slab*

### Brown Sugar Black Pepper Cured Bacon

Using the same process as our Barrel Bacon, the Brown Sugar Black Pepper (or BSBP) Bacon is smoked with select hardwoods and is coated with brown sugar and black pepper.

*Available as Retail & Bulk Sliced*

### Uncured Apple Bacon

We toss out the traditional cure for our Apple Bacon, replacing it with natural celery juice powder resulting in a safe, uncured bacon. Its sweetness comes not from granulated sugar but from a brine made with organic Sonoma County apple juice and is smoked with organic Sonoma County apple wood.

*Available as Retail & Bulk Sliced*

## Ham Selections

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### Wine Barrel Smoked Ham

Hand tied and wine barrel smoked, these traditionally cured hams hail from heritage breed, non-GMO, pasture raised pork.

**Petite:**  $\approx$ 15lb per case, \$8.40 per lb.

**Halves:**  $\approx$ 30lb per case, \$8.40 per lb.

### Canadian Bacon

The other bacon!

**Retail:** 12oz pack, 10 packs per case, \$5.50 per pack



## Sausage

**Retail:** 12oz packs, 10 packs per case, \$6 per pack

**Bulk:** 2.5lb packs, 18lbs per case, \$6 per lb.

### *Fresh Sausage*

#### **Avi di Seghesio**

The Seghesio family's heritage recipe truly embodies the Piedmont region with seasonings of nutmeg, clove, garlic, and white wine.

*Available only as Retail*

#### **Bacon Brat**

We take our traditional Bratwurst and mix it with our grounded Barrel Bacon Ends & Pieces to make something truly special.

*Available only as Retail*

#### **Bratwurst**

A German style fresh sausage with characteristics of nutmeg, ginger, and coriander.

*\*Contains milk allergens Available only as Bulk*

#### **Breakfast**

Sage, mace, and allspice flavor this sausage stuffed in a narrower lamb casing.

*Available as Retail & Bulk*

#### **Bustino**

This classic, hot Sicilian-style sausage is seasoned with fennel, paprika and a blend of Italian peppers.

*Available only as Retail*

#### **Sonoma Hot Link**

Made with a spice blend of New Mexico chili, chili di Arbol, cayenne, sweet & hot smoked paprika and Sonoma County hot sauce, this is our spiciest fresh sausage.

*Available only as Retail*

#### **Terrona**

Also known as Italian sweet, this is a mild Sicilian recipe, complex with multi-layered spices with fresh basil and grated parmesan cheese

*\*Contains milk allergens Available only as Retail*

### *Smoked Sausage*

#### **Andouille**

A recipe from Cathy Seghesio's family archives in New Orleans, featuring a blend of assorted peppers, allspice, oregano, thyme, and cloves.

*Available only as Retail*

#### **Bacon IPA Bratwurst**

Not to be confused with the fresh Bacon Brat, this sausage is smoked using traditional hardwoods and is made with a local Sonoma County IPA

*\*Contains milk & wheat allergens Available only as Retail*

#### **Hot Italian**

Spiced with whole and crushed fennel, cayenne and Italian peppers, this sausage is hot.

*Available only as Retail*

#### **Kielbasa**

A classic Polish garlic sausage with hints of coarse black pepper, coriander, and marjoram

*Available only as Retail*

#### **Linguica**

A traditional Portuguese recipe made with paprika, chilis, cumin, and fresh garlic.

*Available as Retail and Bulk*

#### **The Triple**

With double cheddar cheese, double IPA, and being double smoked, this staff favorite bratwurst goes the extra mile with mustard, caraway, ginger, and white pepper.

*\*Contains milk & wheat allergens Available only as Retail*