



SEBASTIANI

SINCE 1904

2018

CHARDONNAY

California

VINEYARDS

Our 2018 Chardonnay features fruit from our own vineyards in the Lodi AVA, which produces fruit-forward wines of richness and texture. The warm summer temperatures during the day in this region keeps acids high while still bringing the fruit to optimal maturity.

VINTAGE

The 2018 growing season was one of the mildest and smoothest in recent memory. Mild spring weather led to good fruit set in most varieties and moderate weather throughout the year made for ideal growing conditions. There were no major heat spikes, which gave us longer hang-time and great ripening on the vine. While a fairly long harvest, the 2018 crop delivered fruit with complex flavors and was of excellent quality. The fruit for this wine entered the winery from September 25 - October 15, 2018 at optimum ripeness.

WINEMAKING

We hand-picked and whole-cluster pressed the grapes, and then racked roughly half of the juice into barrels for primary and malolactic fermentations. The remainder of the fruit was tank fermented at cooler temperatures to preserve the bright fruit and firm structure. After fermentations, the wine was kept in stainless steel tanks to help balance out the wine.

WINEMAKER'S NOTES

Our 2018 Chardonnay shows a light golden color, with aromas of flint, apricot, and fresh pear. The palate has plenty of fresh fruit character, with yellow apple and pear predominating. An elongated finish ensues with bracing acidity, making this a nice summer drinking and food compatible Chardonnay style. - David Nakaji, Winemaker

APPELLATION	California
COMPOSITION	92% Chardonnay, 8% Semillon
COOPERAGE	Aged in stainless steel tanks
ALCOHOL	13.8%
TA	5.6 g/L
PH	3.67 g/L
BOTTLING DATE	June 2019

