



SEBASTIANI

SINCE 1904

2020

CHARDONNAY

California

VINEYARDS

Our 2020 California Chardonnay features fruit from Sonoma County, Lake County and throughout the Central Coast. All of these appellations are well known for producing ripe and flavorful Chardonnay. The vineyards offer a collection of fruit that produce full bodied and wonderfully aromatic wines.

VINTAGE

The 2020 season started off with immense potential with mild spring weather which led to bud break occurring about two weeks earlier than average. Fruit set was balanced to light in most varietals promising good concentration within the fruit. A warm to hot summer kept grapes ripening right up to harvest where careful selection of picks and gentle processing were key for success.

WINEMAKING

Grapes were harvested and delivered to the winery early and cool and then sent direct to press for a gentle cycle to extract the best cuts of the juice. Juice was then settled for two days prior to racking to tank to initiate primary fermentation. Upon dryness the wine was moved to a combination of stainless steel and French oak barrels where it underwent a partial malolactic fermentation to soften the wine. The Albariño was blended in to add a minerality and verve the Chardonnay to produce a more European style wine.

WINEMAKER'S NOTES

On the nose, our 2020 Chardonnay opens with notes of wet stone, apple butter, and baked banana bread. The palate is bright and layered with flavors of green tea, fresh pear, crystallized ginger spice and a subtle slate minerality. Well balanced acidity and a smooth, lingering finish leaves you wanting another sip. Enjoy this wine with fresh seafood, poultry or creamy pasta. -Mark Beaman, Winemaker

APPELLATION	California
COMPOSITION	80% Chardonnay, 20% Albariño
COOPERAGE	6 months in a mix of stainless steel and French oak barrels
ALCOHOL	13.9%
TA	6.2 g/L
pH	3.50
BOTTLING DATE	July 2021

