



SEBASTIANI

SINCE 1904

2021

CHARDONNAY

California

VINEYARDS

Our 2021 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 season started off with very little rain, leading to the second year of drought conditions in Sonoma and throughout California. Harvest was compact with many varietals ripening at the same time. The 2021 vintage will be remembered for low yields with intensely flavored, small-sized berries resulting in flavor-packed wines.

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. The juice was then settled for two days prior to racking to tank to initiate primary fermentation. This wine was fermented and aged in 100% stainless steel, delivering a crisp, refreshing style. A small amount of Sauvignon Blanc was blended in to add a minerality and verve to the Chardonnay to steer the wine to more European style. We bottled the wine on June 15, 2022 in a new lightweight glass bottle, furthering our sustainability efforts.

WINEMAKER'S NOTES

Our 2021 Chardonnay opens with aromas of yellow apple, green pear and light oak. The palate offers crisp honey apple and late-summer citrus flavors with subtle vanilla oak notes on the finish. Enjoy this wine with fresh seafood, poultry or creamy pasta. -Mark Beaman, Winemaker

APPELLATION	California
COMPOSITION	87% Chardonnay, 13% Sauvignon Blanc
COOPERAGE	Stainless steel
ALCOHOL	13.7%
TA	5.6 g/L
pH	3.59
BOTTLING DATE	June 15, 2022

