



SEBASTIANI

SINCE 1904

2022

CHARDONNAY

California

VINEYARDS

Our 2022 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 2022 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the third year of drought conditions in Sonoma. Harvest was compact with many varieties ripening at the same time. While concerning in the long term, the drought of 2022 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor.

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. We bottled the wine on July 12, 2023 in a lightweight glass bottle, furthering our sustainability efforts.

WINEMAKER'S NOTES

Our 2022 Chardonnay opens with aromas of baked apple Asian pear, pineapple, and hints of brioche and vanilla. The palate mirrors the nose, with a smooth, balanced finish. Enjoy with fresh halibut with beurre blanc, light cheeses, or ham Gruyere quiche. -Mark Beaman, Winemaker

APPELLATION	California
COMPOSITION	100% Chardonnay
COOPERAGE	Stainless steel
ALCOHOL	13.9%
TA	5.94 g/L
pH	3.44
BOTTLING DATE	July 12, 2023

