



SEBASTIANI
SINCE 1904

2024

CHARDONNAY
California

VINEYARDS

Our 2024 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 winter of 2023-2024 saw record rainfall, ending years of drought conditions in California. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to the harvest season beginning two weeks later than average which gave the grapes ample time to develop full flavors while maintaining vibrant acidity.

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 July 10-11, 2024 in a lightweight glass bottle, furthering our sustainability efforts.

WINEMAKER'S NOTES

Our 2024 Chardonnay opens with aromas of pineapple, Golden Delicious apple, Bartlett pear, and hints of vanilla cream. On the palate, stone fruit, apple, and pear flavors lead to a smooth, balanced finish. Enjoy with creamy corn chowder, lobster mac & cheese, pan-seared scallops, or roast chicken.

APELLATION	California
COMPOSITION	100% Chardonnay
COOPERAGE	Stainless steel
ALCOHOL	14.5%
TA	6.3 g/L
pH	3.53
BOTTLING DATE	July 10-11, 2024

