



SEBASTIANI  
SINCE 1904

2017  
CHARDONNAY  
North Coast

VINEYARDS

Our 2017 North Coast Chardonnay features fruit from Sonoma, Lake and Mendocino Counties. All of these appellations are well known for producing ripe and flavorful Chardonnay. The vineyards are a collection of fruit that produce full bodied and wonderfully aromatic wines.

VINTAGE

The 2017 growing season started off with record setting rainfalls, delaying bud break from years past. Spring and summer experienced a mixture of foggy, warm, and windy conditions. The summer months were moderately warm allowing the grapes to mature at an ideal pace. Extreme heat spikes at the end of August to early September pushed harvest ahead of schedule. All of the fruit entered the winery from September 7 – October 15, 2017 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 aged in French, Hungarian and American oak barrels.

WINEMAKER'S NOTES

Our 2017 North Coast Chardonnay is a light golden color with aromas of fresh apples, citrus and nectarine. The palate is rich yet crisp, with flavors of apricot, baked peaches, lemon and vanilla. Undertones of crème brûlée and toast are met with balanced acidity and a smooth finish. This easy to drink style Chardonnay can pair with a variety of food and also stands well on its own. – David Nakaji, Winemaker

APPELLATION	North Coast
COMPOSITION	100% Chardonnay
COOPERAGE	Aged in stainless steel tanks and 71% French, Hungarian and American oak barrels
ALCOHOL	13.8%
TA	5.3 g/L
PH	3.61 g/L
RELEASE DATE	December 2018

