



SEBASTIANI

2016

ZINFANDEL NORTH COAST

VINEYARDS

This Zinfandel comes from select vineyard sites within California's North Coast. The majority of the fruit comes from Sonoma County which is among the finest regions in the United States for Zinfandel. The remainder is from Lake County where volcanic, rocky soils provide intense structure and concentration. The result is a synergy of intense flavors and distinction.

VINTAGE

2016 began with an early bud break and moderate temperatures throughout spring. The summer months were moderately tempered as well, with few heat spells and foggy evenings. Cooler temperatures in August resulted in increased hang times on the vines, and allowed the vines to ripen at a slower pace. We harvested the fruit from September 27 – October 18, 2016 at optimum ripeness.

WINEMAKING

Harvested in small lots, the grapes cold soaked for up to three days before fermentation. They were inoculated with yeast strains specifically that enhance the raspberry fruit and fermentation completion. The wine was pressed off slightly sweet to avoid excessive tannins. The individual lots were racked off the lees and re-racked into French, Hungarian and American oak.

WINEMAKER'S NOTES

Our 2016 North Coast Zinfandel dazzles with a beautiful deep ruby hue. Focused aromas of cherry and white pepper make up the bold, fruit forward nose. These notes carry through to the palate where juicy flavors of raspberry, blackberry, plum reveal new layers with each sip. A nice backbone of vanilla and clove lingers with structured tannins on the finish. Pair with tomato-based pizza and pasta dishes.

– David Nakaji, Winemaker

APPELLATION	North Coast
COMPOSITION	89% Zinfandel, 11% Malbec
COOPERAGE	Aged in new and used French, Hungarian and American oak
ALCOHOL	15%
TA	0.60 g/100mL
pH	3.62
BOTTLING DATE	April 2018

