



SEBASTIANI

SINCE 1904

2021

ZINFANDEL

California

VINEYARDS

While Zinfandel has roots in Croatia, it's best known as California's signature grape. Zinfandel was planted in California in the early 19th Century. The majority of the fruit comes from Lodi, located in the Central Valley, which is among the finest regions in the United States for Zinfandel.

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 varieties 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 de-stemmed and crushed to tank for a two day cold soak, prior to inoculation and a warm ferment to dryness. Wine was pressed off skins with a small amount of press going to tank for settling and then racking to a mixture of barrels and stainless steel tanks for malolactic fermentation and aging prior to filtration and bottling. The wine was aged for 10 months in 1-3 year old French oak and stainless steel.

WINEMAKER'S NOTES

Our 2021 Zinfandel opens with mouthwatering aromas of fresh strawberries, blackberry jam, and a savory hint of tobacco. The palate is lush and smooth with flavors of dark plum, fresh cream, cocoa bean and a touch of smoked pepper spice. Enjoy with spiced barbecue or tomato based dishes. -Mark Beaman, Winemaker

APPELLATION	California
COMPOSITION	100% Zinfandel
COOPERAGE	Aged 10 months in stainless steel and 1-3 year old French Oak
ALCOHOL	15.4%
TA	6.2 g/L
PH	3.74 g/L
RELEASE DATE	June 2022

