



SEBASTIANI

SINCE 1904

2022

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 Sonoma County which is among the finest regions in the United States for Zinfandel. The remainder is from premiere growing sites throughout California, resulting in a synergy of intense flavors and distinction.

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. Harvest was compact with many varietals 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 carefully destemmed to stainless steel tanks where the must underwent a 2-3 day cold soak to extract color and structure from the skins. The must was then allowed to ferment with twice daily pumpovers (mixing) for continued extraction, temperature control, and uniform fermentation. Once degree Brix level was below zero, the must was gently pressed off skins and seeds. After malolactic fermentation was complete, the wine was aged until blending and bottling in February 2024.

WINEMAKER'S NOTES

This wine is a youthful, vibrant expression of the varietal. Ripe strawberry, plum, red cherry, coffee, and spice make this an approachable and food-versatile wine - pairing especially well with rich cheeses, barbecue ribs, or blue cheese burgers.

APPELLATION	California
COMPOSITION	100% Zinfandel
ALCOHOL	14.5%
TA	6.43 g/L
pH	3.64
BOTTLING DATE	February 12, 2024

