



# SEBASTIANI

2018

PINOT GRIGIO

SONOMA VALLEY

DAVID NAKAJI, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Sonoma Valley

COMPOSITION

100% Pinot Grigio

COOPERAGE

100% Stainless Steel

ALCOHOL

14.1%

TA

0.72 g/100ml

PH

3.38

BOTTLING DATE

August 2019

CASES

530

## VINEYARDS

Pinot Grigio is a classic Italian white wine varietal that we are excited to add to our Sebastiani appellation tier of wines. Our inaugural 2018 Pinot Grigio comes from the Morning Sun Vineyard located in the Sonoma Valley on Sonoma Mountain.

## VINTAGE

The 2018 growing season was one of the mildest and smoothest in recent memory. Mild spring weather led to good fruit set in most varietals and moderate weather throughout the year made for ideal growing conditions. There were no major heat spikes, which gave us longer hang-time and great ripening on the vine. While a fairly long harvest, the 2018 crop delivered fruit with complex flavors and was of excellent quality.

## WINEMAKING

We harvested all of the grapes at nighttime to ensure cold fruit at the time of pressing. Harvesting took place on September 11th, 2018. To maintain freshness and preserve the distinct characteristics of the grapes, we minimized exposure to the air. Aiming to create a crisper, fresher style, we fermented and aged in 100% stainless steel.

## WINEMAKER'S NOTES

Our inaugural 2018 Pinot Grigio is a pale yellow in the glass and opens with layers of stone fruit and hints of rose petal on the nose. The palate is bright and crisp with flavors of apricot, peach, and melon. Additional notes of fresh lime and green apple linger on the long and clean finish.

- David Nakaji, *Winemaker*