

SEBASTIANI

VINEYARDS & WINERY



2017

ZINFANDEL

SONOMA COUNTY

DAVID NAKAJI, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Sonoma County

COMPOSITION

88% Zinfandel, 12% Petite Sirah

COOPERAGE

Barrel aged in American (24% new),
French and Hungarian oak (3yr)

ALCOHOL

14.9%

TA

0.64 g/100ml

PH

3.63

BOTTLING DATE

April 2019

CASES PRODUCED

503

VINEYARDS

Sonoma County is one of California's premier growing regions for Zinfandel wine. The majority of the fruit for our 2017 Sonoma County Zinfandel comes from vineyards in Alexander Valley and Dry Creek Valley which provide plenty of sunshine that this varietal thrives on. Moderate cooling from nearby coastal regions result in juicy and fruit forward Zinfandels.

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. The fruit for this wine entered the winery from October 13 to October 30, 2017.

WINEMAKING

After harvest, the fruit was cold soaked to enhance the color and flavor while avoiding harsh tannins. The individual lots were racked once and put into a combination of American oak barrels (24% new), and three year old French and Hungarian oak. The wine was bottled in April of 2019.

WINEMAKER'S NOTES

Aromas of black plum and pepper give way to the juicy, bright red fruit on the palate. Our 2017 Sonoma County Zinfandel is fruit forward with lingering jam fruit flavors that finish with a nice vanilla and clove backbone.

- David Nakaji, *Winemaker*