



# SEBASTIANI

SINCE 1904

2018

CHARDONNAY

Sonoma County

## VINEYARDS

For more than four decades, Sonoma County has been one of the premier regions in California for Chardonnay. Our multiplicity of climates and soils provide a broad range of sites perfectly suited for this noble grape. Our 2018 Sonoma County Chardonnay is made entirely from the cool, foggy Carneros region, which is ideal for full bodied well-structured Chardonnay.

## 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. The fruit entered the winery October 1-3, 2018 at optimum ripeness.

## WINEMAKING

We hand-picked and whole-cluster pressed the grapes, and then racked roughly half of the juice into barrels for primary and malolactic fermentations. The remainder of the fruit was tank fermented at cooler temperatures to preserve the bright fruit and firm structure. After fermentations, the wine was aged in 21% new French, Hungarian and American oak barrels.

## WINEMAKER'S NOTES

Our 2018 Sonoma County Chardonnay is a light golden color with aromas of fresh apples, citrus and nectarine. The palate is rich yet crisp, with flavors of apricot, baked peaches, lemon and vanilla. Undertones of apple butter and toast are met with balanced acidity and a smooth finish. This easy to drink style Chardonnay can pair with a variety of food and also stands well on its own.  
– David Nakaji, Winemaker

APPELLATION	Sonoma County
COMPOSITION	100% Chardonnay
COOPERAGE	Aged in 21% new French, Hungarian and American oak barrels
ALCOHOL	14.2%
TA	5.7 g/L
PH	3.55 g/L
RELEASE DATE	October 2019

