

# SEBASTIANI

VINEYARDS & WINERY



2020

SAUVIGNON BLANC

SONOMA VALLEY

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

## APPELLATION

Alexander Valley

## COMPOSITION

100% Sauvignon Blanc

## COOPERAGE

90% Stainless Steel,  
10% aged for 6 months  
in neutral French oak

## ALCOHOL

13.5%

## TA

5.9 g/L

## pH

3.41

## BOTTLING DATE

June 28, 2021

## VINEYARDS

Sonoma Valley is the largest AVA in Sonoma and is known for its diverse terroir and ability to produce a wide range of wine grapes.

The fruit for our 2020 Sauvignon Blanc was sourced from the Wildwood Vineyards in the heart of Sonoma Valley or 'Valley of the Moon' as made famous by author Jack London. This site features in fertile, loamy soils on the valley floor, which is the ideal growing conditions for Sauvignon Blanc.

## VINTAGE

The 2020 season started off with immense potential with mild spring weather which led to bud break occurring about two weeks earlier than average. Fruit set was balanced to light in most varietals promising good concentration within the fruit. A warm to hot summer kept grapes ripening right up to harvest where careful selection of picks and gentle processing were key for success.

## WINEMAKING

The grapes were harvested and delivered to the winery early and cool and then sent direct to press for a gentle cycle to extract the best cuts of the juice. The juice was then settled for two days prior to racking to tank to initiate primary fermentation. Upon dryness the wine was moved to a combination of neutral French oak barrels and stainless steel for six month of aging.

## WINEMAKER'S NOTES

Our 2020 Sauvignon Blanc is a bright and refreshing wine with aromas of lemon meringue and a mineral note of scratched flint. The palate is lively with fruit flavors of green apple, citrus and young pineapple core. The finish is crisp and zesty and leaves you wanting another sip. Enjoy in its youth.

-Mark Beaman, *Winemaker*