

SEBASTIANI

VINEYARDS & WINERY



2018

BARBERA

SONOMA VALLEY

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Sonoma Valley

COMPOSITION

100% Barbera

COOPERAGE

French, American, and
Hungarian oak

ALCOHOL

12.6%

TA

7.4 g/L

pH

3.48

BOTTLING DATE

January 2020

CASES PRODUCED

796

VINEYARDS

Barbera is arguably the most successful Italian varietal grown in California. The late August Sebastiani pioneered this varietal in the early 1960s and has been famous for it ever since. Our 2018 Barbera comes from the Morning Sun Vineyard located in the Sonoma Valley on Sonoma Mountain.

VINTAGE

The 2018 season was one of the mildest and smoothest in recent memory. Mild spring weather led to good set in most varietals and moderate weather throughout the growing season made of ideal growing conditions. No heat spikes gave us long hang-time and great ripening without ever going over to the raisiny side. The one October rain was followed by dry breezy weather, allowing us to leave things alone that needed more ripening and causing only a two day pause in the harvest. We harvested our Barbera in late October 2018.

WINEMAKING

The fruit was crushed and then destemmed into a tank for a two day cold soak. The grapes were pressed slightly sweet with only a light press fraction added back. It went into a combination of French, American, and Hungarian oak barrels prior to filtration and bottling.

WINEMAKER'S NOTES

Mouthwatering flavors of cherry and wild raspberry are complemented by notes of cedar, licorice and baking spices. Typical of this Northern Italy varietal, this wine is light-bodied with soft tannins and bright, juicy acidity.

-Mark Beaman, *Winemaker*