

# SEBASTIANI

VINEYARDS & WINERY



2020

MOSCATO

CALIFORNIA

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

**APPELLATION**

California

**COMPOSITION**

100% Moscato Giallo

**COOPERAGE**

Stainless steel

**ALCOHOL**

10.5%

**TA**

0.66 g / 100ml

**pH**

3.22

**BOTTLING DATE**

June 28, 2021

**CASES PRODUCED**

500

**VINEYARDS**

We are excited to introduce our inaugural vintage of Moscato to the Sebastiani portfolio. The fruit for this wine comes from select vineyards throughout California's diverse growing regions, allowing us to craft a wine that is not only varietally accurate, but a beautiful representation of the state we call home.

**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**

Grapes were harvested and delivered to the winery in the cool, early morning hours and sent directly to press for a gentle cycle, extracting the best cuts of the juice. The juice was then settled for two days prior to racking to tank for primary fermentation. Fermentation was stopped at the desired sweetness level by chilling the tank and adding SO<sub>2</sub>. No malolactic fermentation was allowed prior to filtration and bottling.

**WINEMAKER'S NOTES**

Classic Moscato aromas of honeysuckle, lychee and mandarin orange lead to ripe peach, pear, honey and mango flavors on the palate. This wine demonstrates the ideal balance between sweetness and acidity we strive to achieve with this varietal. Enjoy as an aperitif or alongside a charcuterie board with salty meats and cheeses.

- Mark Beaman, *Winemaker*