

SEBASTIANI

VINEYARDS & WINERY



2023

CHARDONNAY

**PATRICK'S VINEYARD
CARNEROS**

TECHNICAL DETAILS

APPELLATION

Carneros

COMPOSITION

100% Chardonnay

COOPERAGE

14 months in French oak,
35% new

ALCOHOL

14.5%

TA

5.44 g/L

pH

3.59

BOTTLING DATE

July 2, 2024

CASES PRODUCED

483

VINEYARDS

Patrick's Vineyard is named after owner Bill Foley's son. It is an exposed, rolling site in lower Carneros, close to San Pablo Bay. The cool, foggy, windy climate and marine soils at Patrick's are ideal for full-bodied, well-structured Chardonnay. The vineyard is planted to three excellent, low-production clones: #6, #17 (better known as the Robert Young Selection), and #95. The grapes are grown on a divided canopy to increase sun exposure resulting in more "yellow fruit" as opposed to green flavors. This is consistently Sebastiani's best vineyard for Chardonnay.

VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Northern California. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to the harvest season beginning two weeks later than average which gave the grapes ample time to develop full flavors while maintaining vibrant acidity.

WINEMAKING

The fruit was hand harvested and delivered to the winery in the cool, early hours. The grapes were sent direct to press with a gentle cycle to extract the best cuts of the juice. After two days of settling, the wine was transferred to barrels for primary and malolactic fermentations. The wine was sur lie aged with lees stirring every two weeks for 6 months to enhance the aromatics, texture and flavors. After 14 months of aging in 35% new French oak, the wine was filtered and bottled on July 2, 2024.

WINEMAKER'S NOTES

The 2023 Patrick's Chardonnay opens with a mouthwatering bouquet of ripe apple, dried pear, and a hint of lime wrapped up in toasted marshmallow and butterscotch. The full-bodied palate offers creamy texture and vibrant acidity, bringing out layers of tropical flavor. Minerality lingers on the long finish. This wine is an excellent option to serve with classic fettuccine Alfredo, or garlic risotto topped with seared scallops.