

SEBASTIANI

VINEYARDS & WINERY



2021

SAUVIGNON BLANC

SONOMA VALLEY

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Sonoma Valley

COMPOSITION

100% Sauvignon Blanc

COOPERAGE

100% Stainless steel

ALCOHOL

14.5%

TA

4.9 g/L

pH

3.34

BOTTLING DATE

March 2, 2022

VINEYARDS

Sonoma Valley is the largest AVA in Sonoma County and is known for its diverse terroir and ability to produce a wide range of wine grapes. The fruit for our 2021 Sauvignon Blanc was sourced from the Shamrock and 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 season started off with very little rain, leading to the second year of drought conditions in Sonoma. Harvest was compact with many varieties ripening at the same time. The 2021 vintage will be remembered for low yields with intensely-flavored, small-sized berries resulting in flavor-packed wines.

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 off of lees, SO₂ was added and no malolactic fermentation was allowed. After a short aging and stabilization in tank the wine was filtered and bottled.

WINEMAKER'S NOTES

Our 2021 Sauvignon Blanc embodies the characters of a perfect summer-sipping wine. Bright and refreshing, this wine opens with lemongrass and gooseberry on the nose, leading to fresh kiwi fruit and Meyer lemon zest on the palate. This wine will pair well with a variety of light summer fare, or enjoy as an apéritif.

-Mark Beaman, *Winemaker*