

SEBASTIANI

VINEYARDS & WINERY



2020

CHARDONNAY

**PATRICK'S VINEYARD
CARNEROS**

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Carneros

COMPOSITION

100% Chardonnay

COOPERAGE

16 months in French and
American oak

ALCOHOL

14.4%

TA

5.70 g/L

pH

3.54

BOTTLING DATE

June 16, 2022

CASES PRODUCED

629

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 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 varieties 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 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 to enhance the aromatics, texture and flavors. After 16 months of aging in American and French oak (63% new), the wine was bottled on June 16, 2022.

WINEMAKER'S NOTES

Our 2020 Patrick's Vineyard Chardonnay has a golden-amber hue with ripe pear, pineapple core and movie popcorn on the nose. The mouthfeel is round and full, expressing notes of pear, apple pie filling, butterscotch and marzipan.

- Mark Beaman, *Winemaker*