

SEBASTIANI

VINEYARDS & WINERY



2022

ROSÉ

CARNEROS

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Carneros

COMPOSITION

85% Pinot Noir,
15% Muscat Canelli

COOPERAGE

Stainless steel fermented
and aged

ALCOHOL

13.3%

TA

5.6 g/L

pH

3.52

BOTTLING DATE

February 2023

CASES PRODUCED

400

VINEYARDS

Known for its cool, foggy, windy climate and marine soils – the Carneros appellation is an ideal location for Pinot Noir. Our 2021 Rosé was sourced from Ramal Vineyard (85%) with a small portion coming from Russian River Valley (15%). The Carneros site features gently rolling hills and unfettered exposure to morning fog and strong afternoon breezes that help define the region.

VINTAGE

The 2022 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the third year of drought conditions in Sonoma. Harvest was compact with many varieties ripening at the same time. While concerning in the long term, the drought of 2022 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor.

WINEMAKING

The fruit for our 2022 Rosé was hand harvested on September 8, 2022. To maintain freshness and preserve the distinct characteristics of the varietal, we aged in 100% stainless steel and minimized exposure to the air, aiming to create a crisp, fresh style.

WINEMAKER'S NOTES

The 2022 Rosé is the quintessential summertime wine. Aromas of watermelon and cherry are accented by a hint of green strawberry. Intense flavors of watermelon and cherry flood the palate, beautifully supported by crisp acidity. Enjoy this wine chilled alongside a strawberry salad, watermelon gazpacho, or pork belly sliders.

-Mark Beaman, *Winemaker*