SEBASTIANI

VINEYARDS & WINERY



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MERLOT

ALEXANDER VALLEY

MARK BEAMAN, WINEMAKER

APPELLATION Alexander Valley

COMPOSITION

80% Merlot, 17% Malbec, 3% Cabernet Sauvignon

COOPERAGE

16 months in 35% new French oak

ALCOHOL

15.2%

TA

5.85 g/L

pН

3.69

BOTTLING DATE

March 12, 2024

VINEYARDS

The Alexander Valley is located north of the town of Healdsburg in Sonoma County. It is one of the warmer AVAs in the region making it the perfect spot for red Bordeaux grapes. The fruit for our 2022 Merlot comes from the Michalek Ranch, Upper Hocking Ranch, Sebastiani Town Blocks, and Maacama Ranch vineyards.

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 varietals 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

After a three-day cold soak, we crushed and fermented the grapes in a combination of stainless steel tanks and oak barrels. After pressing, each lot was blended depending on flavor, color and tannin concentration. The wine was aged for 16 months in 35% new French oak barrels.

WINEMAKER'S NOTES

The 2022 Alexander Valley Merlot opens with enticing aromas of blueberry, Santa Rosa plum, and vanilla. On the palate, sweet oak and caramel frame layers of dark fruit and mocha flavors. This wine is soft and juicy with fine-grained tannins adding fullness and length to finish.