

# SEBASTIANI

VINEYARDS & WINERY



2022

MALBEC

ALEXANDER VALLEY

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Alexander Valley

COMPOSITION

Malbec

COOPERAGE

16 months in French oak,  
40% new

ALCOHOL

15.2%

TA

5.98 g/L

pH

3.79

BOTTLING DATE

March 1, 2024

CASES PRODUCED

85

## 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 in this 2022 Malbec came from Upper Hocking Vineyard. These blocks are gravelly, well-drained sites located near the Russian River.

## 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

After harvest, we cold soaked the fruit prior to inoculation and fermentation in stainless steel tanks. Once complete, the wine was racked off the lees and put into 40% new and French oak barrels for 16 months of aging.

## WINEMAKER'S NOTES

Our 2022 Malbec opens with an intriguing perfume of dark brambly fruit - blackberry, blueberry, and cassis with hints of violet and dried tea leaves. On the palate, layers of plush dark fruit and Santa Rosa Plum blend seamlessly with soft tannins adding fullness to the juicy mouthfeel. Dark cocoa and spice-wrapped fruit linger on the finish.