

SEBASTIANI

VINEYARDS & WINERY



2019

BARBERA

SONOMA VALLEY

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Sonoma Valley

COMPOSITION

100% Barbera

COOPERAGE

16 months in French oak, 37% new

ALCOHOL

14.5%

TA

0.52 g / 100ml

pH

3.75

BOTTLING DATE

July 1, 2021

CASES PRODUCED

543

VINEYARDS

Barbera is arguably the most successful Italian varietal grown in California. The late August Sebastiani pioneered this varietal in the early 1960s and has been famous for it ever since. Our 2019 Barbera comes from the Morning Sun Vineyard located in the Sonoma Valley on Sonoma Mountain.

VINTAGE

The 2019 growing season started later than usual in many California wine regions. A wet spring followed by cool temperatures allowed the grapes to mature gradually. Cool temperatures continued throughout the growing season resulting in longer hang time and lower sugar yields. Vintners are praising the full flavors, fresh acidity and superb balance of the 2019 vintage.

WINEMAKING

The fruit was crushed and then destemmed into a tank for a two day cold soak. The grapes were pressed slightly sweet with only a light press fraction added back. It went into 37% new and 63% neutral French oak barrels and was aged for 16 months prior to filtration and bottling.

WINEMAKER'S NOTES

Our 2019 Barbera is a deep purple color in the glass and exudes aromas of dried flowers, rosemary, new leather and blueberry. On the palate, mouthwatering flavors of mountain berries and carob lead this medium-bodied wine through balanced acid and supple tannins, finishing with lightly spiced oak. Enjoy with classic Italian dishes such as marinara pasta or wood-fired pizza. - Mark Beaman, *Winemaker*