

# SEBASTIANI

VINEYARDS & WINERY



2021

SANGIOVESE

ALEXANDER VALLEY

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

**APPELLATION**

Alexander Valley

**COMPOSITION**

100% Sangiovese

**COOPERAGE**

18 months in Hungarian  
and French oak, 25% new

**ALCOHOL**

14.5%

**TA**

6.7 g/L

**pH**

3.49

**BOTTLING DATE**

December 12, 2022

**VINEYARDS**

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 2021 vintage came from our Anderson and Michalek vineyards in Alexander Valley.

**VINTAGE**

The season started off with very little rain, leading to the second year of drought conditions in Sonoma and throughout California. Harvest was compact with many varieties ripening at the same time. The 2021 vintage will be remembered for low yields with intensely flavored, small-sized berries resulting in flavor-packed wines.

**WINEMAKING**

The grapes were crushed and destemmed to a stainless steel tank for a two-day cold soak, then fermented to dryness at relatively warm temperatures. After pressing the wine off the skins, it was racked to barrels for malolactic fermentation. The wine aged for 18 months in 25% new Hungarian and French oak barrels, with the remaining in neutral oak barrels.

**WINEMAKER'S NOTES**

Our 2021 Sangiovese opens with aromas of violet, cherry, cola, and a hint of sarsaparilla. On the palate, bright white cherry flavors are supported by persistent tannins in the mid-palate, with nuance of graphite and cedar on the finish. We recommend pairing this wine with pasta carbonara, squid ink seafood risotto, or chocolate cherry brownies.

- Mark Beaman, *Winemaker*