

SEBASTIANI

VINEYARDS & WINERY



2025

PINOT GRIGIO

RUSSIAN RIVER VALLEY

TECHNICAL DETAILS

APPELLATION

Russian River Valley

COMPOSITION

100% Pinot Grigio

COOPERAGE

Stainless steel fermented
and aged

ALCOHOL

13.0%

TA

6.15 g/L

pH

3.25

BOTTLING DATE

January 27, 2026

CASES PRODUCED

271

VINEYARDS

Pinot Grigio is a classic Italian white wine varietal that we are excited to include in our Sebastiani appellation tier of wines. The fruit for our 2025 Pinot Grigio comes from the cooler climate Russian River Valley.

VINTAGE

A “textbook” year for Sonoma County, the 2025 vintage benefited from a gentle, extended maturation period. Abundant winter precipitation gave way to a temperate spring and summer, providing a stress-free environment for the vines to flourish. Cool coastal influences during the final ripening phase preserved the vibrant acidity and nuanced aromatics that are the hallmark of this region. The fruit quality was exceptional, yielding wines of profound complexity and elegance.

WINEMAKING

The grapes were harvested and delivered to the winery early and cool and then sent direct to press for a gentle cycle to extract the best cuts of the juice. The juice was then settled for two days prior to racking to tank to initiate primary fermentation. Upon dryness the wine was moved off of lees, SO₂ was added and no malolactic fermentation was allowed. After a short aging and stabilization in tank the wine was filtered and bottled.

WINEMAKER'S NOTES

The 2025 Pinot Grigio opens with lifted aromas of bright citrus and fresh green apple. On the palate, the wine is incredibly crisp and vibrant, showcasing a core of orchard fruit, additional green apple, and zesty lime. The experience concludes with a long, fruitful finish defined by notes of juicy white peach and melon. This refreshing profile makes it an ideal match for grilled peach burrata crostini, Pad Thai noodles, or grilled lemongrass ginger pork.