

# SEBASTIANI

VINEYARDS & WINERY



2023

ZINFANDEL

DRY CREEK VALLEY

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Sonoma Valley

COMPOSITION

100% Zinfandel

COOPERAGE

16 months in French oak,  
40% new

ALCOHOL

15.2%

TA

6.29 g/L

pH

3.75

BOTTLING DATE

July 25, 2024

## VINEYARDS

The Dry Creek Valley is home to some of California's most definitive Zinfandel. The gently sloping hills, terra rossa soil, and mild climate make it the perfect locale for this varietal.

## VINTAGE

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Northern California. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to the harvest season beginning two weeks later than average which gave the grapes ample time to develop full flavors while maintaining vibrant acidity.

## WINEMAKING

The fruit was hand-picked in the cool overnight hours and brought to the winery for gentle destemming and light crushing prior to a three day cold soak. The wine was then inoculated with yeast and received regular pumpovers throughout fermentation. After primary fermentation was complete, the wine was drained, pressed, and barreled down to 40% new French oak for 16 months of aging.

## WINEMAKER'S NOTES

The 2023 Dry Creek Zinfandel fills the nose with raspberry cream, cherry pie filling, and toasted spice aromas. On the palate, layers of sweet oak, spice, and vanilla are complemented by generous ripe berry flavors and velvety tannins. Pair with rich, full-flavored cheese, grilled or barbecued meat, and roasted vegetables.