

SEBASTIANI

VINEYARDS & WINERY



2023

SANGIOVESE

ALEXANDER VALLEY

LISA EVICH, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Alexander Valley

COMPOSITION

97% Sangiovese,
3% Cabernet Sauvignon

COOPERAGE

10 months in French and
Hungarian oak, 30% new

ALCOHOL

13.5%

TA

6.81 g/L

pH

3.51

BOTTLING DATE

July 23, 2024

CASES PRODUCED

163

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 2023 vintage came from our Anderson Ranch with 3% Cabernet Sauvignon contributed from the Sebastiani Town blocks.

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 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 10 months in 30% new French and Hungarian oak barrels.

WINEMAKER'S NOTES

The 2023 Sangiovese is a beautiful red offering layers of fruit and spice. On the nose, cherry and plum are accented by brown spice and a touch of vanilla. The palate adds savory herb and toffee characters amid soft, silky tannins. This is a wonderful choice to enjoy alongside fresh pasta with tomato, basil, and garlic, or pork tenderloin in cherry compote.