

SEBASTIANI

VINEYARDS & WINERY



2024

PINOT GRIGIO

RUSSIAN RIVER VALLEY

TECHNICAL DETAILS

APPELLATION

Russian River Valley

COMPOSITION

100% Pinot Grigio

COOPERAGE

Stainless steel fermented
and aged

ALCOHOL

14.2%

TA

5.5 g/L

pH

3.46

BOTTLING DATE

March 25, 2025

CASES PRODUCED

252

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 2024 Pinot Grigio comes from the cooler climate Russian River Valley.

VINTAGE

The 2024 growing season kicked off with a cool spring. Through the summer months, a few heat-spells nudged ripening along, while cool nighttime temperatures aided in preserving acidity and freshness in the fruit. 2024 was a return to average in terms of harvest start and end dates, bringing in the first fruit mid-August and our last in early October.

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

Our 2024 Pinot Grigio is medium-bodied and approachable. The nose offers white flower, white peach, and lemon-lime. On the palate, layers of zesty flavors and mineral nuances make this wine excellent to enjoy on its own or with a variety foods. We recommend goat cheese with fig and pecans over a bed of mixed greens, spanakopita, or cacio e pepe.