

SEBASTIANI

VINEYARDS & WINERY



2022

CHARDONNAY

**PATRICK'S VINEYARD
CARNEROS**

TECHNICAL DETAILS

APPELLATION

Carneros

COMPOSITION

100% Chardonnay

COOPERAGE

14 months in 75% French and
25% American oak, 50% new

ALCOHOL

14.2%

TA

5.82 g/L

pH

3.56

BOTTLING DATE

December 20, 2023

CASES PRODUCED

432

VINEYARDS

Patrick's Vineyard is named after owner Bill Foley's son. It is an exposed, rolling site in lower Carneros, close to San Pablo Bay. The cool, foggy, windy climate and marine soils at Patrick's are ideal for full-bodied, well-structured Chardonnay. The vineyard is planted to three excellent, low-production clones: #6, #17 (better known as the Robert Young Selection), and #95. The grapes are grown on a divided canopy to increase sun exposure resulting in more "yellow fruit" as opposed to green flavors. This is consistently Sebastiani's best vineyard for Chardonnay.

VINTAGE

The 2022 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the third year of drought conditions in Sonoma. Harvest was compact with many varietals ripening at the same time. While concerning in the long term, the drought of 2022 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor.

WINEMAKING

The fruit was hand harvested and delivered to the winery in the cool, early hours. The grapes were sent direct to press with a gentle cycle to extract the best cuts of the juice. After two days of settling, the wine was transferred to barrels for primary and malolactic fermentations. The wine was sur lie aged with lees stirring every two weeks for 6 months to enhance the aromatics, texture and flavors. After 14 months of aging in 75% French and 25% American oak (50% new), the wine was filtered and bottled on December 20, 2023.

WINEMAKER'S NOTES

Our 2022 Patrick's Vineyard Chardonnay opens with an intriguing bouquet of butterscotch, ripe apple, dried pear, and toasted oak. The aromas carry through to the full-bodied palate adding a touch of tropical pineapple. Vibrant acidity lends a long, textural finish. Pair with shrimp scampi, herb-roasted chicken, or creamy pasta.