

# SEBASTIANI

VINEYARDS & WINERY



2022

SAUVIGNON BLANC

**SONOMA COUNTY**

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

**APPELLATION**

Sonoma County

**COMPOSITION**

96% Sauvignon Blanc,  
4% mixed whites

**COOPERAGE**

Stainless steel fermented  
and aged

**ALCOHOL**

13.6%

**TA**

5.9 g/L

**pH**

3.43

**BOTTLING DATE**

February 2023

**CASES PRODUCED**

650

**VINEYARDS**

Sonoma Valley is the largest AVA in Sonoma County and is known for its diverse terroir and ability to produce a wide range of wine grapes. The fruit for our 2022 Sauvignon Blanc was sourced from the various vineyards in the heart of Sonoma Valley. This region features fertile, loamy soils on the valley floor, ideal conditions for growing Sauvignon Blanc.

**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 varieties 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 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 where it was fermented and aged.

**WINEMAKER'S NOTES**

Our 2022 Sauvignon Blanc is bright and crisp. The nose presents lemon, lime, and hints of tea leaves. On the palate, abundant citrus flavors and ample acidity make this a clean, refreshing wine. Enjoy with oysters, lemon-based pasta dishes, or herb-roasted chicken.

-Mark Beaman, *Winemaker*