



SEBASTIANI

2016

CHARDONNAY NORTH COAST

VINEYARDS

Our 2016 North Coast Chardonnay features fruit from Sonoma, Lake and Mendocino Counties as well as the Chalone AVA located in Monterey. All of these appellations are well known for producing ripe and flavorful Chardonnay. The vineyards are a collection of fruit that produce full bodied and wonderfully aromatic wines.

VINTAGE

The 2016 vintage began with an early bud break and moderate temperatures throughout spring. The summer months were moderately tempered with few heat spells followed by cooler temperatures in August. This resulted in increased hang times allowing for slow, even ripening and balanced flavors. We harvested the fruit from September 7 – October 15, 2016 at optimum ripeness.

WINEMAKING

We hand-picked and whole-cluster pressed the grapes, and then racked roughly half of the juice into barrels for primary and malolactic fermentations. The remainder of the fruit was tank fermented at cooler temperatures to preserve the bright fruit and firm structure. After fermentations, the wine was aged in French, Hungarian and American oak barrels.

WINEMAKER'S NOTES

Our 2016 North Coast Chardonnay is a light golden color and opens with fresh aromas of pear, citrus and nectarine. The palate is bright and crisp, with refreshing flavors of lemon, peach and apple. Undertones of crème brûlée and oak add complexity to the mouth, and intermingle with a nice acidity on the finish. This easy-to-drink style Chardonnay can pair with a variety of food and also stands well on its own. - David Nakaji, Winemaker

APPELLATION	North Coast
COMPOSITION	100% Chardonnay
COOPERAGE	Aged in stainless steel tanks and 61% French, Hungarian and American oak barrels
ALCOHOL	13.8%
TA	0.53 g/100ml
pH	3.61
RELEASE DATE	November 2017

