



SEBASTIANI

2013

STEEL CHARDONNAY

CARNEROS

Mark Lyon
MARK LYON, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Carneros

COMPOSITION

100% Chardonnay

COOPERAGE

Stainless Steel

ALCOHOL

14.5%

TA

0.57 g/100ml

PH

3.57

BOTTLING DATE

March 2014

RELEASE DATE

September 2014

CASES

1,500

VINEYARDS

This is the inaugural vintage of Steel Chardonnay from our new Ramal Vineyard in Carneros to which the Chardonnay Clone #4 is planted. The cooler, windy climate and dense soils of Carneros are excellent conditions for Chardonnay. We selected only the best lots in creating this wine for higher quality and better control. Our main focus for the 2013 Carneros Steel Chardonnay was to emphasize the higher acidity, and crisp style for which the Clone #4 Chardonnay is known when picked at optimal ripeness.

VINTAGE

2013 was a prime vintage. Warmer and more moderate weather resulted in even ripening of the grapes and great flavor development. The grapes were harvested on September 26, 2013 at optimal ripeness.

WINEMAKING

The grapes were hand-harvested and whole-cluster pressed in small lots. The lots were fermented in stainless steel tanks at cold temperatures for 18 days to capture more aromatics and esters. We prevented the wine from going through malolactic fermentation to retain its natural acidity. The light lees were stirred once a month to gain additional texture and yeast autolysis flavors.

WINEMAKER'S NOTES

This medium-golden Chardonnay is a great reflection of the Carneros appellation. This beauty opens with bright aromas of apricots, nectarine and guava. Medium bodied, it has concentrated bright green apple, peach and nectarine flavors on the palate. It finishes with a refreshingly crisp acidity due to the Clone #4 Chardonnay. Pair this wine with a fresh seafood dish.

- Mark R. Lyon, *Winemaker*