



SEBASTIANI

2013

PINOT NOIR
SONOMA COAST

VINEYARDS

Although the Sonoma Coast appellation covers a lot of terrain, all of its sites share a cool climate that is perfectly suited to Pinot Noir. By blending multiple vineyards and clones we are able to produce a more profound and complex wine. The fruit for our 2013 Sonoma Coast Pinot came from estate and grower vineyards throughout the AVA with heavy emphasis on Carneros, Russian River Valley and Sonoma Valley.

VINTAGE

2013 was the warmest vintage in a long time; a fantastic year! It started out with early bud break in March, followed by early flowering of Pinot in May. Summer was consistently warm, but there were not any major heat spikes. August was typically foggy and September came in warm and dry. We harvested with riper fruit and expressed a more fruit forward style. The grapes were harvested September 5th to October 11th at optimum ripeness. We harvested all of the grapes under clear night skies.

WINEMAKING

All lots were gently de-stemmed to preserve the whole berries. We cold soaked for an average of three days before inoculation. During fermentation the wine was pumped over its skins two to three times a day for more color and flavor. Press fractions were kept separate to ensure higher quality. Each lot was then transferred into new and used French and Hungarian oak barrels and aged on light lees until bottling.

WINEMAKER'S NOTES

Our 2013 is medium to light garnet in color. It is swarming with aromas of oriental spice, maraschino cherry and toasty oak in the background. The palate is light to medium bodied with juicy, forward cherry fruit. It finishes with very smooth, soft tannins and lingering flavors of oriental spice and dark chocolate mocha. It is a more elegant style of Pinot than the 2012 due to the introduction of Ramal Vineyard from Carneros. This is a perfect accompaniment to any of your favorite Italian dishes or lean red meats. - Mark R. Lyon, Winemaker

APPELLATION	Sonoma Coast
COMPOSITION	97.2% Pinot Noir, 2.8% Other Reds
COOPERAGE	6 Months in Hungarian and French Oak Barrels
ALCOHOL	13.9%
TA	0.57 g/100ml
pH	3.72

