SEBASTIANI

VINEYARDS & WINERY

2025

BARBERA

DRY CREEK VALLEY

TECHNICAL DETAILS

APPELLATION
Dry Creek Valley

COMPOSITION
100% Barbera

COOPERAGE
8 months in French oak, 30% new

ALCOHOL
13.8%

TA
6.70 g/L

pH
3.38

BOTTLING DATE
June 23, 2026

CASES PRODUCED
160

Vineyards

Barbera is arguably the most successful Italian varietal grown in California. The late August Sebastiani pioneered this varietal in the early 1960s and has been famous for it ever since. Our 2025 Barbera comes from the Lago di Merlo vineyard located at the far end of Dry Creek Valley. The fruit is grown on a steep terraced and rugged hillside, producing low yields of concentrated fruit.

Vintage

The 2025 growing season in Sonoma County was defined by its perfect rhythm and balance, offering ideal conditions for every vine. Steady winter rains and a mild, temperate summer allowed the fruit to ripen slowly and evenly, developing rich flavors without the stress of extreme heat. Thanks to cool late-summer evenings that preserved a refreshing brightness and structure, this vintage captures a wonderful purity of fruit and consistent quality across all our varietals. The result is a collection of approachable, vibrant wines.

Winemaking

The fruit was crushed and then destemmed into a tank for a three day cold soak. The grapes were pressed and then barrel aged in 30% new French oak barrels for 8 months prior to filtration and bottling.

Winemaker's Notes

The 2025 Barbera displays a beautiful purple hue in the glass, opening with expressive aromas of violet, anise, and wild berries. On the palate, this light to medium-bodied wine delivers mouthwatering flavors of fresh cherries and raspberries, accented by just a hint of lightly spiced oak. Driven by bright acidity and framed by supple tannins, its vibrant profile pairs exceptionally well with a roasted beet and arugula salad, creamy mushroom risotto, or a classic lasagne.