

SEBASTIANI

VINEYARDS & WINERY



2024

CHARDONNAY

PATRICK'S VINEYARD CARNEROS

TECHNICAL DETAILS

APPELLATION

Carneros

COMPOSITION

100% Chardonnay

COOPERAGE

10 months in French and
American oak, 40% new

ALCOHOL

14.4%

TA

4.6 g/L

pH

3.5

BOTTLING DATE

August 26, 2025

CASES PRODUCED

545

VINEYARDS

Patrick's Vineyard is named after owner Bill Foley's son. It is an exposed, rolling site in lower Carneros, close to San Pablo Bay. The cool, foggy, windy climate and marine soils at Patrick's are ideal for full-bodied, well-structured Chardonnay. The fruit selected for the 2024 vintage is exclusively Clone 96 from Block 318. The grapes are grown on a divided canopy to increase sun exposure resulting in more "yellow fruit" as opposed to green flavors. This is consistently Sebastiani's best vineyard for Chardonnay.

VINTAGE

The 2024 growing season kicked off with a cool spring. Through the summer months, a few heat-spells nudged ripening along, while cool nighttime temperatures aided in preserving acidity and freshness in the fruit. 2024 was a return to average in terms of harvest start and end dates, bringing in the first fruit mid-August and our last in early October.

WINEMAKING

The fruit was hand harvested and delivered to the winery in the cool, early hours. The grapes were sent direct to press with a gentle cycle to extract the best cuts of the juice. After two days of settling, the wine was transferred to barrels for primary and malolactic fermentations. The wine was sur lie aged in 40% new French and American oak for 10 months to enhance the aromatics, texture and flavors. The balance (60%) was aged in neutral oak. It was filtered and bottled August 26, 2025.

WINEMAKER'S NOTES

The 2024 Patrick's Vineyard Chardonnay is a masterful expression of the varietal, presenting a brilliant golden color that previews an aromatic profile of ripe pear, crisp apple, and lush tropical notes, finished with inviting hints of butterscotch. On the palate, this wine is exceptionally rich and round, unfolding in layers of ripe fruit and velvety cream that culminate in a long finish laced with sweet oak spice. Its opulent texture and balanced acidity make it an ideal companion for an apple and pear salad featuring toasted nuts and a light vinaigrette, or a savory chicken saltimbocca.