SEBASTIANI

VINEYARDS & WINERY

2024

SANGIOVESE

ALEXANDER VALLEY

Vineyards

Alexander Valley is located north of the town of Healdsburg in Sonoma County. It is one of the warmer AVAs in the region making it the perfect spot for red Bordeaux and Italian grape varietals. The fruit for our 2024 vintage came from our Anderson Ranch vineyard.

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 grapes were crushed and destemmed to a stainless steel tank for a two-day cold soak, then fermented to dryness at relatively warm temperatures. After pressing the wine off the skins, it was racked to barrels for malolactic fermentation. The wine aged for 10 months in 30% new French oak barrels.

Winemaker's Notes

The 2024 Alexander Valley Sangiovese opens with inviting aromas of black cherry, plum, and blackberry, seamlessly integrated with hints of warm vanilla spice. On the palate, the wine is plush, ripe, and juicy, delivering layers of rich fruit complemented by subtle barrel spice and framed by silky, round tannins. This vibrant and structured profile makes it an excellent match for flavorful dishes like grilled flatbread with sausage, figs, and arugula, a classic eggplant parmesan, or savory lamb meatballs in a spiced tomato sauce.

TECHNICAL DETAILS

APPELLATION	Alexander Valley
COMPOSITION	100% Sangiovese
COOPERAGE	10 months in French oak, 30% new
ALCOHOL	14.8%
TA	6.0 g/L
pH	3.59
BOTTLING DATE	July 15, 2025
CASES PRODUCED	165