

# Americano



## VARIETAL COMPOSITION

Chardonnay

100% Chardonnay

## APPELLATION California

## VINTAGE 2012

WINEMAKER Gloria Mercado-Martín

ALCOHOL 13.5%

PH 3.62 TA 6.8 g/L

UPC 8 33302 00525 7

## 2012 CHARDONNAY

### HISTORY

In 1895, my great-grandfather, Samuele Sebastiani, emigrated from Italy to America to create his own opportunities. Soon after settling in Sonoma, he made his first 500 gallon barrel of wine, applying skills taught to him by his parents. With hearts full of love and good humor, the family in Italy called their now-distant relative “l’americano”.

After just a few years, he made it big. As it turned out his proud Tuscan bravado and the “Americano” way of doing things were a good match. That is, bigger is better.

In his honor, we craft this wine in a style that is larger-than-life, with class and elegance.

- Don August Sebastiani, Jr.

### TASTING NOTES

Americano 2012 Chardonnay offers generous aromas of vanilla, custard, butterscotch, and caramelized sugar, complemented by notes of grapefruit zest and apricot. On the palate, this big, mouth-filling, full-bodied wine delivers rich flavors of biscotti and grilled pear backed by Meyer lemon on the finish. Sweet, creamy, vanilla notes abound as a result of the liberal use of American oak. This wine pairs nicely with a range of fare such as seared salmon, pumpkin ravioli, or creamy, vegetable lasagna.

### APPELLATION

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For this Americano Chardonnay, grapes were sourced from Lodi. The Lodi AVA is located in the Central Valley of California, at the northern edge of the San Joaquin Valley, east of the San Francisco Bay. Lodi wine country has a climate that is cooled by winds and fog from the San Francisco Bay. Because of a break in the Coastal Mountain Range to the west, Lodi vineyards enjoy a more moderate climate than many other regions. Lodi’s terrain is composed of well-drained, mineral-rich soils.

### VINTAGE

Phenomenal, exceptional and ideal all accurately describe the growing conditions relished by Lodi grape growers in 2012. Winter and spring were dry and mild with bud-break occurring about a week earlier than average. Summer brought just a few days over 100° Fahrenheit. September was much warmer than usual, accelerating grape ripening. After three difficult harvests, 2012 was a welcomed sight with its record breaking crop size and high quality fruit.