

# SEBASTOPOL HILLS



## 2020 CALIFORNIA CHARDONNAY

*Sebastopol Hills* proudly produces its acclaimed Chardonnay every harvest.

A beautiful golden hue in the glass, lifted aromas of honeysuckle and vanilla introduce a rich and layered Chardonnay with flavors of pear, honey and hazelnut offset by a lively acidity. A nuanced sweet oak element intermingles with concentrated tropical notes and subtle allspice.

A distinctive yet approachable wine, the finish offers a lingering impression of Meyer lemon and butterscotch.

We recommend pairing it with Parmesan-encrusted tilapia, roasted chicken or Caribbean coconut rice.



### Cellar notes

pH: 3.658/ TA: 6.32g

Harvest date: September 2020

Aging: French oak barrels

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## 2020 CALIFORNIA PINOT NOIR

*Sebastopol Hills* Pinot noir is produced from the finest grapes grown in some of California's most renowned wine regions.

A rich ruby in color, this accessible but nuanced Pinot noir displays lifted aromas of raspberry, vanilla and leather. This is a rich, fuller-bodied, almost gamey, Pinot noir with layered flavors of cherry, sweet tobacco and warm spice notes, framing a well-integrated acidity and subtle, nutty tannins.

Drinking great now, we recommend pairing this wine with roasted root vegetables, grilled salmon or rustic baked pasta with sausages.



### Cellar notes

pH: 3.65 / TA: 6.18

Harvest date: October 2020

Aging: French oak barrels

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## 2018 CALIFORNIA CABERNET SAUVIGNON

Sebastopol Hills Cabernet Sauvignon is sourced from some of California's most prestigious wine regions.

Layered aromas of tobacco, raspberry and cedar introduce a complex array of interwoven flavors including black cherry, vanilla and subtle baking spices. The tannins are well woven into the fabric of this medium-bodied wine and offset a juicy acidity and long finish of plum, graphite, and nuanced vanilla.

We recommend enjoying this over-achieving Cab alongside creamy pasta dishes with mushroom, spicy beef tacos or Korean-style beef ribs.



### Cellar notes

pH: 3.73/ TA: 5.56g

Harvest date: October 2018

Aging: French oak barrels