



## SEBASTIANI

2016

CABERNET SAUVIGNON

ALEXANDER VALLEY  
GRAVEL BED

DAVID NAKAJI, WINEMAKER

TECHNICAL DETAILS

**APPELLATION**

Alexander Valley

**COMPOSITION**

100% Cabernet Sauvignon

**COOPERAGE**

14 months in 41% new French oak

**ALCOHOL**

14.9%

**TA**

0.65 g/100ml

**PH**

3.64

**BOTTLING DATE**

July 2018

**CASES**

800

### VINEYARDS

Sebastiani made its first Alexander Valley Cabernet in 1999. It was the first Sebastiani wine to be on the cover of Wine Spectator and has been a real hit since. This wine is a terroir driven Cabernet from gravelly, alluvial soils; very much like the gravel beds found from Pauillac in Bordeaux. Hence, the best Cabernet (Block #16) came from the Lyon Vineyard, with lots of gravel, grown on a Bordeaux Clone (#337). Our goal with this wine is to showcase not only the best, but our most terroir driven Cabernet.

### VINTAGE

2016 produced exceptional quality fruit in Alexander Valley. Warm temperatures in late winter and early spring pushed bud break ahead of schedule. A little unsettled weather during berry set led to some reduced yields, but overall we came in at the low end of average. The summer months were moderately warm with few heat spikes. Overall, the mild season gave us wines of ample ripeness and great complexity. We harvested our Gravel Bed Cabernet Sauvignon on October 16, 2016.

### WINEMAKING

After harvest, we cold soaked a number of the lots to maximize color and flavor extraction. All of the grapes were fermented warm and the light press portion was also incorporated and added more tannin and richness. The wine was aged in French oak barrels with 41% New Saury and DJ French oak and the remainder in one-year-old French oak barrels. After 14 months of aging, it was then bottled in July 2018.

### WINEMAKER'S NOTES

Our 2016 Gravel Bed Cabernet Sauvignon is dark crimson in color with fragrant notes of black currant, dark cherry, tobacco leaf and espresso. Expressive flavors of black cherry, interlaced with graphite and bergamot tea dominate the palate. Additional flavors of Herbs de Provence and cola are met with moderate acidity, smooth tannins and a long, satisfying finish. Enjoy after 1 hour of decanting, or cellar for years to come.

— David Nakaji, *Winemaker*