



SEBASTIANI

2017

CABERNET SAUVIGNON

OLD VINE
SONOMA COUNTY

DAVID NAKAJI, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Sonoma County

COMPOSITION

79% Cabernet Sauvignon,
21% Malbec

COOPERAGE

14 months in French oak
barrels, 1yr old

ALCOHOL

14.3%

TA

0.39 g/100ml

PH

3.45

BOTTLING DATE

June 2019

CASES

675

VINEYARDS

The majority of the Cabernet Sauvignon came from our Cherryblock Vineyard planted by the late August Sebastiani in 1961. The remaining came from the Mission vineyard in Sonoma Valley. Both blocks were planted on the traditional St. George rootstock, favored by California vintners from the late 1880s through the 1970s. It withstood California's first and second waves of phylloxera and today is the rootstock found in most of the state's oldest plantings.

VINTAGE

The 2017 growing season started off with record setting rainfalls, delaying bud break from years past. Spring and summer experienced a mixture of foggy, warm and windy conditions. The summer months were moderately warm allowing the grapes to mature at an ideal pace. Extreme heat spikes at the end of August to early September pushed harvest ahead of schedule. The fruit for this wine was picked on October 18, 2017.

WINEMAKING

The fruit was cold-soaked after harvest to build richness and flavor. All of the grapes were fermented warm and had little press wine added back to avoid any green, astringent flavors. All lots were racked off the lees and put into French oak barrels (1 year old) for 14 months of aging. A careful assemblage was carried out the following spring to seamlessly marry the Cabernet Sauvignon (79%) and Malbec (21%). The wine was bottled in June 2019.

WINEMAKER'S NOTES

Our 2017 Cabernet Sauvignon is dark ruby red in color. A bouquet of black currant and dark cherry are complemented by notes of tobacco leaf and espresso. The palate is a beautiful compilation of black cherry interlaced with graphite and bergamot tea. Soft tannins and a moderate acidity lead to a lengthy finish of dried herbs de Provence and cola berry.

- David Nakaji, *Winemaker*