

SEBASTIANI

VINEYARDS & WINERY



2021

OLD VINE
CABERNET SAUVIGNON

SONOMA VALLEY

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

APPELLATION

Sonoma Valley

COMPOSITION

100% Cabernet
Sauvignon

COOPERAGE

16 months in French and
Hungarian oak

ALCOHOL

14.9%

TA

6.58 g/L

pH

3.55

BOTTLING DATE

April 2023

VINEYARDS

The majority of the Cabernet Sauvignon is from the Old Vines block of our Cherryblock Vineyard planted by the late August Sebastiani in 1961. 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 season started off with very little rain, leading to the second year of drought conditions in Sonoma and throughout California. Harvest was compact with many varietals ripening at the same time. The 2021 vintage will be remembered for low yields with intensely flavored, small-sized berries resulting in flavor-packed wines.

WINEMAKING

The grapes were destemmed and crushed to tank for a two day cold soak prior to inoculation and a warm ferment to dryness. The wine was pressed off the skins with a small amount of press going to tank for settling and then racking barrels for malolactic fermentation. The wine was aged for 16 months in a combination of French and Hungarian oak prior to filtration and bottling.

WINEMAKER'S NOTES

On the nose, our 2021 Old Vine Cabernet Sauvignon opens with enticing aromas of blackstrap molasses, mint, cinnamon, blueberries and espresso. These notes carry through to the palate with additional flavors of white cherry and green plum. Bright acidity and youthful tannins give this wine ample aging potential.

-Mark Beaman, *Winemaker*