

# SEBASTIANI

VINEYARDS & WINERY



2020

OLD VINE  
CABERNET SAUVIGNON

SONOMA VALLEY

MARK BEAMAN, WINEMAKER

TECHNICAL DETAILS

## APPELLATION

Sonoma Valley

## COMPOSITION

86% Cabernet Sauvignon,  
14% Merlot

## COOPERAGE

15 months in French and  
Hungarian oak

## ALCOHOL

14.8%

## TA

5.6 g/L

## pH

3.64

## BOTTLING DATE

July 2022

## 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

Vintage the 2020 season started off with immense potential with mild spring weather which led to bud break occurring about two weeks earlier than average. Fruit set was balanced to light in most varietals promising good concentration within the fruit. A warm to hot summer kept grapes ripening right up to harvest where careful selection of picks and gentle processing were key for success.

## 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 15 months in a combination of French and Hungarian oak prior to filtration and bottling.

## WINEMAKER'S NOTES

On the nose, our 2020 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*