

SEBASTIANI 2022 GRAVEL BED RED



THE VINEYARDS

Gravelly soils are responsible for some of the world's greatest wines. With their superior draining properties and lack of nutrients, they encourage better balanced vines, less sprawl, smaller berries and more intense wines. Gravel Bed Red, as the name suggests, is a proprietary blend showcasing some of the best gravelly sites in Sonoma County. Our 2022 bottling features a blend Merlot and Cabernet Sauvignon from the Sebastiani Town Mission, Sebastiani Town Hoagland, and Nathanson Creek vineyards in Sonoma Valley.

THE VINTAGE

The 2022 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the third year of drought conditions in Sonoma. Harvest was compact with many varieties ripening at the same time. While concerning in the long term, the drought of 2022 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor.

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 then pressed off skins, with a small amount of press going to tank for settling and then racking to new and used barrels for malolactic fermentation and aging. After aging for 16 months, the wine was filtered and bottled February 8, 2024.

WINEMAKER'S NOTES

Our 2022 Gravel Bed Red opens with blue blueberry and boysenberry aromas, wrapped in a delicate bouquet of fresh lavender. The juicy palate delivers marionberry and boysenberry cobbler, with savory dried herbs, and mouthwatering acidity. Supple tannins linger on the smooth, elegant finish. This wine pairs beautifully with aged Gouda cheese, Italian sausage with fennel, or pasta bolognese.

TECHNICAL NOTES

APPELLATION	Sonoma Valley
COMPOSITION	64% Merlot, 35.5% Cabernet Sauvignon, 0.5% Malbec
AGING	16 months in French oak barrels
ALCOHOL	14.5%
TA	5.84 g/L
pH	3.66
BOTTLING DATE	February 2024
CASES	398