



# CHERRYBLOCK

## 2011

### CABERNET SAUVIGNON

#### THE VINEYARDS

Since its creation, Cherryblock has been our flagship wine at Sebastiani. The majority of the fruit (67%) came from our original Old Vines block of Cabernet Sauvignon planted in 1961. The wine also features a portion of fruit from younger vines on our estate. Small amounts of Malbec and Merlot were sourced from nearby sites with similar climates and soils. Our goal is to create a benchmark Cabernet that possesses the elegance, structure and terroir-driven aromatics only found in Cherryblock.

#### THE VINTAGE

2011 was a rather cold growing season with a late bud break in April and chilly, wet weather all the way into July. Temperatures remained mild through harvest, allowing the grapes to achieve flavor ripeness without excessive sugar accumulation. Overall, yields were very low and worked well for this wine.

#### WINEMAKING

The grapes were harvested October 20th through October 21st, 2011. Next, the grapes were crushed, de-stemmed and hand sorted using our "micro-crush" equipment to eliminate any stem pieces (jags) and botrytised berries. We also did a cold soak and *saignée* to enhance color and concentration. After pressing, each lot was blended or egg-white fined depending on its characteristics. The wine was aged for 20 months in French oak barrels, 80% of which were new.

#### WINEMAKER'S NOTES

This dark red 2011 Cherryblock represents a retro feel of elegance and finesse. It opens with herbal-tea like aromas due to a cooler vintage, but also expresses graphite aromas. More restrained in style, this medium to full bodied wine reveals concentrated flavors of blackberry and black cherry fruits with a lingering finish. This wine will age and improve over the next 10 to 15 years, but can be enjoyed now with proper decanting (4 to 6 hours).

~ Mark R. Lyon, Winemaker

APPELLATION:	Sonoma Valley
COMPOSITION:	79% Cabernet Sauvignon, 3% Malbec, 17% Merlot, 1% Cabernet Franc
COOPERAGE:	20 months in French oak (80% new)
ALCOHOL:	13.8%
TA:	0.60 g/100ml
PH:	3.77
BOTTLING DATE:	July 2013
RELEASE DATE:	September 2014
6 PACK CASES:	340

