

SEBASTIANI

VINEYARDS & WINERY



2023

TECHNICAL DETAILS

OLD VINE
CABERNET SAUVIGNON
SONOMA VALLEY

APPELLATION

Sonoma Valley

COMPOSITION

97% Cabernet Sauvignon,
3% Merlot

COOPERAGE

16 months in French and
Hungarian oak, 33% new

ALCOHOL

14.5%

TA

5.98 g/L

pH

3.64

BOTTLING DATE

March 5, 2025

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 winter of 2022-2023 saw record rainfall, ending years of drought conditions in Northern California. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to the harvest season beginning two weeks later than average which gave the grapes ample time to develop full flavors while maintaining vibrant acidity.

WINEMAKING

The grapes were destemmed and crushed to tank for a three-day cold soak prior to inoculation and a warm ferment to dryness. The wine was pressed off the skins and then racked to French oak barrels (33% new) for malolactic fermentation and 16 months of aging. The wine was then filtered and bottled March 5, 2025.

WINEMAKER'S NOTES

This wine opens with layers of inviting aromas - dark fruit, dark chocolate, warm oak spice, and crushed graphite. Flavors of ripe berry, black cherry, and plush well-integrated tannins lead to a long and flavorful finish.