



CHERRYBLOCK

2021

CABERNET SAUVIGNON

THE VINEYARDS

Since its creation, Cherryblock has been our flagship wine at Sebastiani. The majority of the fruit (86%) came from our original Old Vines block of Cabernet Sauvignon planted in 1961. The remaining 37% is sourced from fruit from the younger Cabernet and Merlot vines on our estate. Our goal is to create a benchmark Cabernet that possesses the elegance, structure and terroir-driven aromatics only found in Cherryblock.

THE VINTAGE

The season started off with very little rain, leading to the second year of drought conditions in Sonoma. 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 selectively harvested from the afternoon side (south facing) of vines several days prior to the harvest of the north facing side of the vines to optimize fruit quality. The fruit was gently de-stemmed and hand sorted to choose only the best. The berries were then loaded to a tank for a two-day cold soak, prior to inoculation and a warm ferment to dryness. Once dry the wine was pressed off skins it was racked to barrels for malolactic fermentation and aging for 16 months in 50% new French and Hungarian oak. Several blending trials were conducted to select the best of the best of the Cabernet blocks, plus 10% Merlot, and 4% Malbec added to bring more rich flavors to the bold blend prior to filtration and bottling.

WINEMAKER'S NOTES

The 2021 vintage opens with terroir-driven aromatics of black cherry, dried plum, and cassis. These characters carry through to the plush palate, adding layers of caramel and ginger baking spice. Fine-grained tannins deliver a round mouthfeel and a long, silky finish. Pair this Cabernet Sauvignon with aged cheddar cheese, grilled beef filet with potato gratin, or Moroccan spiced lamb.

APPELLATION:	Sonoma Valley
COMPOSITION:	86% Cabernet Sauvignon, 10% Merlot, 4% Malbec
COOPERAGE:	16 months in French and Hungarian oak, 50% new
ALCOHOL:	14.5%
TA:	6.24 g/L
PH:	3.58
BOTTLING DATE:	January 2024

