

SEBASTIANI

VINEYARDS & WINERY



2023

CABERNET SAUVIGNON

ALEXANDER VALLEY

TECHNICAL DETAILS

APPELLATION

Alexander Valley

COMPOSITION

100% Cabernet Sauvignon

COOPERAGE

14 months in French oak, 25% new

ALCOHOL

14.8%

TA

5.86 g/L

pH

3.63

BOTTLING DATE

March 4, 2025

VINEYARDS

Alexander Valley is located north of the town of Healdsburg in Sonoma County. It is one of the warmer AVAs in the region making it the perfect spot for red Bordeaux grapes. The fruit for our 2023 vintage came primarily from the Maacama Vineyard located in the north eastern tip of Alexander Valley. This vineyard site is comprised of well-drained, alluvial soils located next to the Russian River which adds concentration and distinct minerality.

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 crushed and destemmed to a stainless steel tank for a three-day cold soak, then fermented to dryness at relatively warm temperatures. After pressing the wine off the skins, it was racked to 25% new French oak barrels for malolactic fermentation and 14 months of aging. The wine was bottled March 4, 2025.

WINEMAKER'S NOTES

Our 2023 Alexander Valley Cabernet Sauvignon is a plush and deeply layered wine. The bouquet offers black cherry, plum, tea leaf, and dark chocolate. The palate is plush, round, and juicy with layers of dense, dark berry fruit warm oak spice, and a fruitful, smooth finish. Pair with aged cheddar with crusty baguette, arancini with meat ragu sauce, or grilled ribeye with a red wine reduction sauce.