



2019

CABERNET SAUVIGNON

Sonoma County

VINEYARDS

The gnarled, old vines planted back in 1961 at our estate vineyard document Sebastiani's history as a pioneer of Cabernet Sauvignon in Sonoma County. Since its inception in the 1980s, our Sonoma County bottling has set a benchmark for quality and character, earning high scores and praise from the press, trade and consumers. The wine owes much of its success to superior vineyards located in Sonoma County's top AVAs for Cabernet Sauvignon including Sonoma Valley and Alexander Valley.

VINTAGE

The 2019 growing season started later than usual in many California wine regions. A wet spring followed by cool temperatures allowed the grapes to mature gradually. Cool temperatures continued throughout the growing season resulting in longer hang time and lower sugar yields. Vintners are praising the full flavors, fresh acidity and superb balance of the 2019 vintage.

WINEMAKING

The grapes were de-stemmed and crushed to a tank for a two-day cold soak prior to inoculation. During fermentation, the wine was pumped over its skins two to three times a day in closed top stainless steel tanks. After pressing, the wine was racked to a mixture of barrels and stainless steel for a full malolactic fermentation then aged for 16 months until bottling in August 2021.

WINEMAKER'S NOTES

The 2019 Sonoma County Cabernet Sauvignon opens with aromas of red cherry, Christmas spice and savory herbs. The palate is medium-bodied with lush flavors of bright red fruits and a lively spice. Fresh acidity and medium tannins are present on the smooth finish. — *Mark Beaman, Winemaker*

APPELLATION Sonoma County

COMPOSITION 100% Cabernet Sauvignon

COOPERAGE 16 months in 1 year old French oak and 5% new American oak

ALCOHOL 14%

TA 5.6 g/L p**H** 3.73 g/L

BOTTLING DATE August 2021

