

SEBASTIANI

VINEYARDS & WINERY



2022

GRAVEL BED
CABERNET SAUVIGNON

SONOMA COUNTY

TECHNICAL DETAILS

APPELLATION

Sonoma County

COMPOSITION

80% Cabernet Sauvignon,
16% Merlot, 4% Malbec

COOPERAGE

16 months in French oak

ALCOHOL

14.8%

TA

5.8 g/L

pH

3.6

BOTTLING DATE

March 21, 2024

CASES PRODUCED

572

VINEYARDS

This wine is a terroir driven Cabernet Sauvignon from gravelly, alluvial soils; very much like the gravel beds found from Pauillac in Bordeaux. The majority of this Cabernet Sauvignon came from the Maacama Ranch vineyard, located in Alexander Valley. Our goal with this wine is to showcase not only the best, but our most terroir driven Cabernet.

VINTAGE

The 2022 vintage will be remembered for low yields with intensely-flavored, small-sized berries and a smooth and uneventful harvest season. The season started off with very little rain, leading to the third year of drought conditions in Sonoma. Harvest was compact with many varietals ripening at the same time. While concerning in the long term, the drought of 2022 resulted in a more natural load on the vines, requiring less pruning and dropping of fruit. The resulting grapes are packed full of flavor.

WINEMAKING

The grapes were destemmed and crushed to tank for a two day cold soak prior to inoculation and a warm ferment to dryness. The wine was pressed off skins with a small amount of press going to tank for settling and then racking to barrels for malolactic fermentation. The wine was aged for 16 months in French oak prior to filtration and bottling.

WINEMAKER'S NOTES

Our 2022 Gravel Bed Cabernet Sauvignon entices the senses from the first swirl of the glass. Aromas of blueberry and boysenberry are wrapped up in ribbons of lavender. The juicy palate offers marionberry, boysenberry cobbler, and savory dried herbs with supple tannins and mouthwatering acidity. This wine pairs beautifully with aged gouda, charcuterie, Italian sausage with fennel, or pasta Bolognese.