



# CHERRYBLOCK

2022

CABERNET SAUVIGNON

## THE VINEYARDS

Since its creation, Cherryblock has been our flagship wine at Sebastiani. The majority of the fruit (88%) is Cabernet Sauvignon from our original Old Vines block planted in 1961. The remaining 12% is Malbec, also sourced from our estate vineyards. Our goal is to create a benchmark Cabernet that possesses the elegance, structure and terroir-driven aromatics only found in Cherryblock.

## THE 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 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 destemmed 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 oak. Several blending trials were conducted to select the best of the best of the Cabernet blocks, plus 12% Malbec added for additional richness and depth. Once the final blend was assembled, the wine was filtered and bottled on July 2, 2024.

## WINEMAKER'S NOTES

The 2022 vintage opens with black cherry, cassis, cedar, and toffee, with subtle notes of graphite and black tea. Bold yet smooth and refined, the palate delivers a harmonious interplay of layered, bright fresh fruit that is plush and deeply concentrated. This is an incredibly food-friendly Cabernet Sauvignon and pairs beautifully with wood-grilled steak with braised wild mushrooms.

APPELLATION:	Sonoma Valley
COMPOSITION:	88% Cabernet Sauvignon, 12% Malbec
COOPERAGE:	16 months in French oak, 50% new
ALCOHOL:	14.5%
TA:	6.19 g/L
PH:	3.53
BOTTLING DATE:	July 2, 2024

