

SEBASTIANI

VINEYARDS & WINERY



2023

GRAVEL BED RED

SONOMA VALLEY

TECHNICAL DETAILS

APPELLATION

Sonoma Valley

COMPOSITION

60% Cabernet Sauvignon,
28% Merlot, 12% Malbec

COOPERAGE

16 months in French oak,
35% new

ALCOHOL

14.5%

TA

5.97g/L

pH

3.58

BOTTLING DATE

April 28, 2025

CASES PRODUCED

362

VINEYARDS

Gravelly soils are responsible for some of the world's greatest wines. With their superior draining properties and lack of nutrients, they encourage better balanced vines, less sprawl, smaller berries and more intense wines. Gravel Bed Red, as the name suggests, is a proprietary blend showcasing some of the best gravelly sites in Sonoma County. Our 2023 bottling features a blend Cabernet Sauvignon, Merlot and Malbec from the historic Sebastiani Cherryblock and Mission vineyards.

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 destemmed and crushed to tank for a two-day cold soak, prior to inoculation and a warm ferment to dryness. The wine was then pressed off skins, with a small amount of press going to tank for settling and then racking to new and used barrels for malolactic fermentation and aging. After aging for 16 months, the wine was filtered and bottled April 28, 2025.

WINEMAKER'S NOTES

Our 2023 Gravel Bed Red opens with dark fruit flavors of blackberry and blueberry wrapped in a delicate floral bouquet. The plush palate delivers generous layers of berry fruit framed by integrated toasted oak. Smooth, subtle tannins add fullness and length to the finish. Serve with charcuterie or peppercorn-crusted ribeye with thyme-roasted potatoes.