

SEBASTIANI

VINEYARDS & WINERY



2023

GRAVEL BED RED
CABERNET SAUVIGNON
SONOMA VALLEY

TECHNICAL DETAILS

APPELLATION

Sonoma Valley

COMPOSITION

91% Cabernet Sauvignon,
9% Malbec

COOPERAGE

16 months in French oak,
30% new

ALCOHOL

14.5%

TA

5.98 g/L

pH

3.64

BOTTLING DATE

March 28, 2025

CASES PRODUCED

232

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 fruit for this wine came from our renown Cherryblock Vineyard.

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 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 30% new French oak prior to filtration and bottling.

WINEMAKER'S NOTES

Our 2023 Gravel Bed Cabernet Sauvignon is a rich, decadent wine from it's dark red color to it's full-bodied structure. On the nose, there are concentrated aromas of ripe blackberry and cassis interlaced with vanilla and subtle spice notes. The palate is elegant and fruitful - black cherry, graphite and dark chocolate swirl amid velvety tannins. A touch of sweet oak is present on the long, lifted finish.