



SEBASTIANI
SINCE 1904

2017

MERLOT

Sonoma County

VINEYARDS

Sonoma County has a long history of producing lush and structured Merlot. Our 2017 Merlot features fruit from great vineyards in the Sonoma Valley; 58% comes from our historic Cherryblock Vineyard and the remaining 42% from the Hoagland Vineyard.

VINTAGE

The 2017 growing season started off with record setting rainfalls, delaying bud break from years past. Spring and summer experienced a mixture of foggy, warm and windy conditions. The summer months were moderately warm allowing the grapes to mature at an ideal pace. Extreme heat spikes at the end of August to early September pushed harvest ahead of schedule. The fruit for this wine entered the winery from September 21 to September 22, 2017.

WINEMAKING

After a three-day cold soak, we crushed and fermented the fruit at relatively warm temperatures—for maximum extraction—in stainless steel tanks for 10-15 days. Early blending helped integrate and balance the wine's aromatics and flavors. Fourteen months of maturation in a combination of 20% new French oak barrels brought additional structure and complexity to this Merlot.

WINEMAKER'S NOTES

Our 2017 Merlot is a deep purple in color and filled with aromas of black cherry, plum and a hint of herbal tea. The palate is fruit forward with a silky mouthfeel and notes of raspberry jam, vanilla, and cinnamon. The warm growing season allowed for riper, more concentrated fruit, which is well balanced by nice acidity and solid tannins. Enjoy this wine with a garlic and herb roasted New York Strip steak. – David Nakaji, Winemaker

APPELLATION	Sonoma County
COMPOSITION	100% Merlot
COOPERAGE	14 months in 20% new French oak
ALCOHOL	16.2%
TA	7.0 g/L
PH	3.5 g/L
BOTTLING DATE	March 2019



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