

# SEBASTIANI

VINEYARDS & WINERY



2022

OLD VINE  
CABERNET SAUVIGNON

SONOMA VALLEY

TECHNICAL DETAILS

## APPELLATION

Sonoma Valley

## COMPOSITION

87% Cabernet Sauvignon,  
11% Merlot, 2% Malbec

## COOPERAGE

16 months in French oak,  
42% new

## ALCOHOL

15.2%

## TA

5.98 g/L

## pH

3.73

## BOTTLING DATE

April 2024

## VINEYARDS

The majority of the Cabernet Sauvignon is from the Old Vines block of our Cherryblock Vineyard planted by the late August Sebastiani in 1961. Planted on the traditional St. George rootstock, favored by California vintners from the late 1880s through the 1970s. It withstood California's first and second waves of phylloxera and today is the rootstock found in most of the state's oldest plantings.

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

## WINEMAKER'S NOTES

This wine opens with lifted aromas of boysenberry, blackberry, black currant, and vanilla. On the palate, crushed berries and cassis give way to layers of opulent black and red berry fruit, with accents of vanilla. This wine is well-structured with the support of velvety tannins lingering on the long, elegant finish.