



# CHERRYBLOCK

2017

CABERNET SAUVIGNON

## THE VINEYARDS

Since its creation, Cherryblock has been our flagship wine at Sebastiani. The majority of the fruit (93%) came from our original Old Vines block of Cabernet Sauvignon planted in 1961. The remaining 7% is sourced from fruit from the younger vines on our estate. Our goal is to create a benchmark Cabernet that possesses the elegance, structure and terroir-driven aromatics only found in Cherryblock.

## THE 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. We harvested the Cabernet Sauvignon fruit between September 18 - October 7, 2017.

## WINEMAKING

After harvest, the grapes were crushed, de-stemmed and hand sorted using our "micro-crush" equipment to eliminate any stem pieces (jags) and botrytised berries. We also did a cold soak and saignée to enhance color and concentration. After pressing, each lot was blended or egg-white fined depending on characteristics. The wine was aged for 18 months in French oak barrels, 67% of which were new.

## WINEMAKER'S NOTES

The 2017 Cherryblock is a wine of great complexity, intricacy and sophistication. In the glass, the wine is deep purple with ruby highlights, and offers intense, concentrated aromas of blackberry, vanilla and baking spices. Waves of rich black fruit wash over the palate, with complex layers of cedar and tobacco. The finish is framed by full soft tannins and lingering notes of herbs and spice. This wine is drinking well in its youth, but will improve over the next 10+ years.

APPELLATION:	Sonoma Valley
COMPOSITION:	100% Cabernet Sauvignon
COOPERAGE:	18 months in 67% new French Oak
ALCOHOL:	15.2%
TA:	6.8 g/L
pH:	3.5
BOTTLING DATE:	August 2019

