



SEBASTIANI

2015

CABERNET SAUVIGNON SONOMA COUNTY

VINEYARDS

The gnarled, old vines planted back in 1961 at our estate vineyard document Sebastiani's history as a pioneer of Cabernet Sauvignon in Sonoma County. Since its inception in the 1980s, our Sonoma County bottling has set a benchmark for quality and character, earning high scores and praise from the press, trade and consumers. The wine owes much of its success to superior vineyards located in Sonoma County's top AVAs for Cabernet Sauvignon including Sonoma Valley and Alexander Valley.

VINTAGE

2015 was our third drought year throughout winter and spring. The season began with an early bud break followed by some shatter in May resulting in lighter yields. Evenly warm temperatures in summer followed by a warmer than average fall resulted in fruit driven flavors and even ripening. The unseasonably high temperatures in August and early September accelerated maturity and picking times with harvest occurring from September 14th – October 11th, 2015. Overall, quality was high across the board.

WINEMAKING

After a three-day cold soak, the grapes were crushed and fermented at relatively warm temperatures in stainless steel tanks. After pressing, each lot was blended or egg-white fined depending on flavor, color and tannin concentration. The wine was aged for 14 months, primarily in American oak. Small portions of Petit Verdot, Merlot and Malbec were added for balance, aromatics and flavor.

WINEMAKER'S NOTES

This 2015 Sonoma County Cabernet Sauvignon adorns a deep ruby color with touches of violet. Swarming aromas of cherry, blackberry, baking spice and coconut shavings fill the nose. The palate has jammy fruit flavors along with cassis and vanilla showing great concentration and structure. Intriguing notes of cherry, herbs and supple tannins persist on the finish. Drink now or lay down to improve over the next 5 years. – David Nakaji, Winemaker

APPELLATION	Sonoma County
COMPOSITION	88% Cabernet Sauvignon, 8% Petit Verdot, 3% Merlot, 1% Malbec
COOPERAGE	14 months in French, Hungarian and American oak
ALCOHOL	15%
TA	0.60 g/100ml
pH	3.67
BOTTLING DATE	June 2017

