



SEBASTIANI
SINCE 1904

2017

CABERNET SAUVIGNON
California

VINEYARDS

Our 2017 Cabernet Sauvignon features fruit from our own Borden Vineyard in the Lodi AVA as well as fruit from vineyards in Santa Barbara County and Sonoma County. The vineyards are a collection of fruit that produce full bodied, concentrated wines.

VINTAGE

The 2017 growing season started 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. All of the fruit entered the winery from September 18 – November 1, 2017 at optimum ripeness.

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 fined depending on flavor, color and tannin concentration. The wine was aged racked on lees and into neutral oak barrels. A small portion of Merlot was blended in prior to bottling to enhance aromatics, complexity and flavor.

WINEMAKER'S NOTES

This 2017 Cabernet Sauvignon is deep red and violet in color. It opens with lively aromas of bright cherry, sweet vanilla and black tea. The palate is smooth and bold with captivating flavors of red fruit, plum, cocoa and a touch of spice. It's balanced acidity and soft tannins lead to a lingering, fruit forward finish. This elegant California Cabernet style is nicely restrained from excessive oak and alcohol. -David Nakaji, Winemaker

APPELLATION	California
COMPOSITION	96% Cabernet Sauvignon, 4% Merlot
COOPERAGE	Aged in neutral oak barrels
ALCOHOL	13.5%
TA	6.9 g/L
PH	3.65 g/L
BOTTLING DATE	January 2018



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