SEBASTIANI

A SONOMA TRADITION SINCE 1904

CHERRYBLOCK

2023

CABERNET SAUVIGNON

The Vineyards

Since its creation, Cherryblock has been our flagship wine at Sebastiani. The majority of the fruit (95%) is Cabernet Sauvignon from our original Old Vines block planted in 1961. The remaining 5% is Merlot, also sourced from our estate vineyards. Our goal is to create a benchmark Cabernet that possesses the elegance, structure and terroir-driven aromatics only found in Cherryblock.

The Vintage

The winter of 2022-2023 saw record rainfall, ending years of drought conditions in Northern California. With below average temperatures in winter and spring, budbreak was significantly delayed. Continued cool weather through summer led to the harvest season beginning two weeks later than average which gave the grapes ample time to develop full flavors while maintaining vibrant acidity.

Winemaking

The fruit was gently destemmed and optically sorted to choose only the best. The berries were then loaded to a tank for a three-day cold soak prior to inoculation and a warm ferment to dryness. Once dry, the wine was pressed off of the skins and racked to barrels for malolactic fermentation and 16 months of aging in 70% new French oak. Several blending trials were conducted to select the best of the best of the Cabernet blocks, plus 5% Merlot added for softness and balance. Once the final blend was assembled, the wine was filtered and bottled on August 12, 2025.

Winemaker's Notes

The 2023 Cherryblock Cabernet Sauvignon opens with dense, dark fruit aromas dominated by rich cassis and black currant. On the palate, a core of dark fruit is accented by hints of bright red fruit, subtle vanilla, cocoa, toasted oak, and a distinct mineral edge. This layered, site-driven wine shows a ripe yet restrained character, framed by structured, firm tannins that remain fine-grained and silky through the finish. It pairs beautifully with rich dishes like polenta with braised short ribs, a classic grilled rib-eye, or penne arrabbiata with sausage.

Appellation:	Sonoma Valley
Composition:	95% Cabernet Sauvignon, 5% Merlot
Cooperage:	16 months in French oak, 70% new
Alcohol:	14.4%
TA:	5.8 g/L
pH:	3.68
Bottling Date:	August 12, 2025

