

IL VINAIO-CONSERVA

The reason I have taken the slogan “Old World Winemaker” is because so much of today’s wine is made to create almost a sonic impact. Impact is not always the best way to go. A symphony, when all the instruments blend to create a harmony of pleasing notes, is a style which was much better understood by the winemakers of the old world.

Both my grandfather and my father were firm believers that wine should be made as a complement to the table. Winemaking is in many ways like cooking in that the appropriate fruit has to be placed in appropriate containers, brought to a pre-determined temperature range during the conversion from fruit to wine. A winemaker can be compared to a chef who creates his flavors in a fermentation cellar.

My red wines have been fermented “capello sommerso” - meaning that the skins are held under the liquid during the fermentation process. Seemingly this would create an extremely heavy red wine but in fact it creates a super-saturated solution which then stabilizes itself by the sedimentation of the harsher acids and tannins. The result is fullness without burdensome sharper acids and harsher tannins.

Forty-six years as a winemaker and more than twenty visits to our family’s ancestral village have influenced my winemaking style, fermentation and aging techniques, creating wines of complexity and finesse. These days I focus on small quantities of superb wines.

Sam Sebastiani

Old World Winemaker™

THE WINE

Il Vinaio-Conserva is principally Cabernet Sauvignon from Napa Valley with Sangiovese from Nevada County and Cabernet Franc from Sonoma Valley. In order to keep the Cabernet Sauvignon from overpowering the palate, the Sangiovese is employed to open the wine and add high notes to the flavor.

Aged in new French Oak with stave wood sourced from the colder French forests. The idea being that the colder forests produce tighter grained wood which imparts its essence more slowly, creating a less overpowering wood to wine balance.

A limited production of 300 cases.

Tasting notes: Red raspberries and boysenberries with a hint of baker’s chocolate on the nose. A big bowl of raspberries softly wrapped in tannins for a blueberry finish.

