



# 2014 Cabernet Sauvignon Beckstoffer Vineyard Georges III Rutherford - Napa Valley



## THE VINEYARD

Sojourn sources Cabernet Sauvignon Clone 337 grapes from the renowned F-Block within Vineyard Georges III in Rutherford. Soils are primarily sandy loam, with a fair amount of rock from the old creek bed that runs through F-Block. This vineyard is the former Beaulieu Vineyard No. 3, which was originally planted by Georges de Latour of Beaulieu in 1928. The property is located adjacent to the Caymus Winery between Conn Creek Road and Silverado Trail.

## WINEMAKER NOTES

The 2014 growing season began very early with winter drought conditions leading to early bud break and one of the earliest harvests on record. March rains fueled the vines and moderate summer weather allowed the grapes to develop at an even pace. Cabernet Sauvignon began to achieve optimal ripeness early September and was picked through mid-October. The wines are marked by intensely dark color, robust aromatics and excellent overall fruit character. Vineyard Georges III basked in the hot dry conditions, and the fruit ripened naturally to a condition of exceptional flavors and ripe tannins. The resulting wine is bold and rich, with ample structure. In 2014 we picked F-Block in two separate sweeps, taking the ripe clusters first and letting the others hang longer to reach optimal maturity. The individual components were then blended to create a beautifully balanced Cabernet Sauvignon with silky smooth textures that showcase the classic Rutherford Dust.

## FERMENTATION & BOTTLING DETAILS

- 100% berry-sorted Cabernet Sauvignon
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled unfiltered and unfiltered
- Bottled June 2016

## FINISHED WINE DETAILS

- Alcohol: 14.7%
- pH: 3.61
- TA: 5.4 g/L
- Release date: Spring 2017
- Retail price: \$125
- 400 cases produced
- AVA: Rutherford

## TASTING SALON

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## ABOUT THE WINERY

Based in the town of Sonoma, Sojourn Cellars is a highly acclaimed winery specializing in the production of artisan Pinot noir, Chardonnay, and Cabernet Sauvignon wines.

We source fruit from celebrated vineyards in both Sonoma and Napa Counties, and we help direct farming operations to assure that our grapes are produced using world-class growing techniques. We have consistently produced high-quality wines with a hands-off natural winemaking style that showcases the character and personality of individual vineyards.

**Craig Haserot**  
Proprietor

**Erich Bradley**  
Winemaker

**Randy Bennett**  
Associate Winemaker