

SOJOURN



2005 Sojourn Cellars Reserve Cabernet Sauvignon Mountain Terraces Vineyard, Sonoma Valley

Vineyard: The 2005 Reserve Mountain Terraces Vineyard Cabernet Sauvignon was produced from a selection of our best barrels from Mountain Terraces Vineyard. This 100 percent Cabernet Sauvignon is massive now and will continue to pick up weight in the bottle.

The Mountain Terraces fruit was sourced from two significant but different blocks. The Phase-2 fruit grown in rhyolitic soils (white ash) provides bright red fruit, substantial tannic structure and a higher pH. Phase-3 fruit is grown in basalt soil (red lava) and produces small berries from its low calcium and nitrogen soils. The wine from Phase-3 is deep, dark and concentrated with an iron ore mineral component.

Winemaking:

- 100% destemmed Cabernet Sauvignon fruit
- Open-top wild yeast fermentation
- 100% malo-lactic fermentation
- 40% new French oak barrels
- Bottled without fining or filtration

Bottling:

- Bottled December 2007 – 175 cases
- Alcohol: 14.7%
- pH: 3.70
- TA 6.0 g/L
- Residual sugar: Dry

Release Date: April 2008

Retail Price: \$75.00

