

## SOJOURN CELLARS 2008 CABERNET SAUVIGNON PROPRIETARY CUVEE – NAPA VALLEY

**Vineyard:** The Sojourn Cellars Proprietary Cuvee is our optimal blend of Cabernet Sauvignon from renowned Napa Valley hillside and valley floor vineyards. We produce a Proprietary Cuvee only in vintages where we can create a blend of exceptional quality and ageing potential. The 2008 vintage is primarily a blend of equal parts Beckstoffer Vineyard Georges III Clone 337 from Rutherford and our 86/14% Cabernet Sauvignon/Merlot wine from Spring Mountain District. The cooperage chosen for this Proprietary Cuvee represents a mix of Darnajou, Taransaud, and de Jarnac barrels.

## Winemaking:

- 100% Secondary-sorted Cabernet Sauvignon
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled unfined and unfiltered

## **Bottling:**

- Bottled June 2010
- 130 Cases Produced
- AVA: Napa Valley
- Alcohol: 15.0%
- pH: 3.83
- TA: 5.5 g/L

Release Date: Fall 2011 Retail Price: \$95.00

Craig HaserotErich BradleyRandy BennettProprietorWinemakerAssistant Winemaker