



SOJOURN CELLARS 2011 CABERNET SAUVIGNON OAKVILLE – NAPA VALLEY

Vineyard: This Cabernet Sauvignon was produced primarily from grapes sourced from Oakville Ranch Vineyard, organically farmed by the renowned vineyard manager Phil Cotturi. 2% Petit Verdot was blended in for greater depth and balance. Oakville Ranch is fast gaining a reputation for producing some of the best Cabernet Sauvignon in Napa Valley. 2011 was cold and wet and the first vintage that Sojourn worked with Oakville Ranch Vineyard. It provided a challenge, yet the resulting wine met that challenge with pleasant fruit aromas and silky textures. Oakville Ranch vineyard overlooks Napa Valley from the Eastern side and is trained meticulously to a 2-cane VSP system. Every shoot is positioned perfectly with an average of one cluster per shoot, providing maximum concentration and flavor. Clusters are small and loose with tiny berries which have excellent color and ripeness at harvest. The soils are rocky clay loam with a heavy iron influence providing structure, minerality and depth. The fruit was both cluster and berry sorted so only perfect berries made it into the fermenter. It spent nearly 4 weeks on skins to ensure that the tannins and fruit flavors were balanced. Darnajou and Taransaud barrels were used for ageing.

Winemaking:

- 98% Secondary-sorted Cabernet Sauvignon
- 2% Petit Verdot
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled unfiltered and unfiltered

Bottling:

- Bottled June 2013
- 125 Cases Produced
- AVA: Oakville
- Alcohol: 14.5%
- pH: 3.78
- TA: 5.5 g/L

Release Date: Fall 2014

Retail Price: \$69.00

Craig Haserot
Proprietor

Erich Bradley
Winemaker

Randy Bennett
Assistant Winemaker