



# 2013 Cabernet Sauvignon Oakville – Napa Valley



## THE VINEYARD

This Cabernet Sauvignon was produced primarily from grapes sourced from Oakville Ranch Vineyard, sitting at 1,000 to 1,400 feet above sea level with a westward aspect overlooking Napa Valley. The vineyard was replanted in 2006 by esteemed organic viticulturist Phil Coturri, and is fast gaining a reputation for producing some of the best Cabernet Sauvignon in Napa Valley. The vines are trained meticulously to a 2-cane VSP system. Each shoot is positioned by hand and thinned to one cluster per shoot, providing maximum concentration and flavor. Clusters are small and loose with tiny berries, which have excellent color and flavors at harvest. The rocky clay, loam and basalt soils have a heavy iron influence providing structure, power and depth.

## WINEMAKER NOTES

The 2013 vintage provided idyllic weather conditions in Napa Valley, with moderate heat during the core summer months, and just enough high heat and dry conditions to ripen the Cabernet Sauvignon grapes at an even pace. Thicker skins and even ripening conditions resulted in balanced, complex wines of depth and nuance. For winemakers, the vintage offered near-perfect conditions to pick the grapes at optimum ripeness for a classic style of Napa Valley wine. In 2013, the Oakville Cabernet Sauvignon was both cluster and berry sorted, so only perfect berries made it into the fermenter. It spent nearly four weeks on skins to ensure that the tannins and fruit flavors were balanced. Darnajou and Taransaud barrels were used for aging.

## FERMENTATION & BOTTLING DETAILS

- 100% berry-sorted Cabernet Sauvignon
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled unfinned and unfiltered
- Bottled July 2015

## FINISHED WINE DETAILS

- Alcohol: 14.5%
- pH: 3.72
- TA: 5.6 g/L
- Release date: Fall 2016
- Retail price: \$69
- 425 cases produced
- AVA: Oakville

## TASTING SALON

141 East Napa Street  
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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