



2016 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

In 2016, California experienced a fifth year of severe drought conditions. The vintage was yet another standout for Cabernet Sauvignon in Napa Valley, with an intensity of flavor and depth of concentration that harnessed the full potential of the renowned Oakville AVA. Moderate summer temperatures allowed sugar levels and flavor development to progress slowly and evenly. A few brief heat spikes gave way to a cooler than normal August, allowing for longer hang times without rapid sugar accumulation. The vintage offered smaller berries that achieved optimal tannin maturity in the vineyard resulting in both power and elegance. After three weeks of maceration, these wine lots had achieved optimal extraction and were gently pressed. The Oakville Cabernet was aged in Darnajou and Taransaud barrels, which framed the elegant flavors and allowed the young wine to develop harmoniously. After 20 months in barrel, the wines were racked and bottled unfined and unfiltered, showcasing the classic dark fruit and richness of Oakville.

FERMENTATION & BOTTLING DETAILS

- 100% berry-sorted Cabernet Sauvignon
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled unfined and unfiltered
- Bottled June 2018

FINISHED WINE DETAILS

- Alcohol: 14.5%
- pH: 3.65
- TA: 6.2 g/L
- Release date: Fall 2019
- Retail price: \$79
- 1,000 cases produced
- AVA: Oakville

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