



2014 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 2014 growing season began very early with winter drought conditions leading to early bud break and one of the earliest harvests on record. March rains fueled the vines and moderate summer weather allowed the grapes to develop at an even pace. Cabernet Sauvignon began to achieve optimal ripeness in early September and was picked through mid-October. The wines are marked by an intensely dark color, robust aromatics and excellent overall fruit character. The grapes were allowed to macerate for three weeks during fermentation, which allowed for optimal extraction. Although harvested early, the Oakville Cabernet Sauvignon developed beautifully during elevate in Daranjou and Taransaud barrels. The resulting blend displays the classic dark fruit and richness of Oakville, with a robust yet polished framework of tannins.

FERMENTATION & BOTTLING DETAILS

- 100% berry-sorted Cabernet Sauvignon
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled unfiltered and unfiltered
- Bottled July 2016

FINISHED WINE DETAILS

- Alcohol: 14.5%
- pH: 3.72
- TA: 5.6 g/L
- Release date: Fall 2017
- Retail price: \$69
- 575 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