



# 2015 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 2015 vintage started with a bang – an unusually warm winter and dry spring promoted early bud-break, with severe drought conditions continuing throughout the growing season. Cabernet Sauvignon responded by producing loose clusters and smaller berries, with an abundance of flavor and ripe tannins. It was one of the earliest harvests on record with lower than average yields. The resulting wines display tremendous finesse, depth and aromatic intensity. 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 élevage 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 June 2017

## FINISHED WINE DETAILS

- Alcohol: 14.5%
- pH: 3.67
- TA: 5.7 g/L
- Release date: Spring 2018
- Retail price: \$69
- 700 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