



2017 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

Napa and Sonoma endured tragic wildfires in 2017 at the end of harvest. We feel very fortunate that our Cabernet Sauvignon wines emerged unharmed and our winery remained safe. These wines offer robust fruit flavors and silky textures. Balanced vines and temperature fluctuations resulted in layers of flavors and complexity in the wines.. All of our Oakville lots were aged in Darnajou, Bel Air, Jarnac 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, showcasing the dark fruit and richness of Oakville. Grapes from a vineyard on Skellenger Lane were used in the blend in 2017. Dark blue fruits dominate, with moderate tannins that linger.

FERMENTATION & BOTTLING DETAILS

- 100% berry-sorted Cabernet Sauvignon
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled June 2019

FINISHED WINE DETAILS

- Alcohol: 14.5%
- pH: 3.54
- TA: 6.4 g/L
- Release date: Fall 2020
- Retail price: \$85
- 500 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