



2018 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 rocky clay, loam and basalt soils have a heavy iron influence providing structure, power and depth. Cabernet Sauvignon lots fermented separately from two other vineyards that reside in alluvial soils along the Oakville foothills were blended in to add expressive fruit character and lush tannins.

WINEMAKER NOTES

The 2018 Napa Valley vintage offered moderate weather, cool evening temperatures and a long, even growing season. The weather conditions were ideal and allowed the grapes to ripen slowly and evenly over the course of summer and early fall. This allowed the grapes to gain flavor complexities and ripe tannins, while retaining natural acidity. The vineyards offered grapes of exceptional quality. All of our 2018 Oakville grapes were fermented separately in small lots. They were then aged in Darnajou, Bel Air, Jarnac and Taransaud barrels, which framed the elegant flavors and allowed the young wines to develop individually. After 20 months in barrel, the wines were racked, blended and bottled, showcasing the dark fruit and richness of Oakville. 2018 is a collectors' vintage with plenty of structure to age gracefully.

FERMENTATION & BOTTLING DETAILS

- 98% berry-sorted Cabernet Sauvignon, 2% Petit Verdot
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled June 2020

FINISHED WINE DETAILS

- Alcohol: 14.5%
- pH: 3.59
- TA: 6.4 g/L
- Release date: Fall 2021
- Retail price: \$79
- 800 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.

Erich Bradley
Director of Winemaking

Randy Bennett
Winemaker

Rob Sanford
Assistant Winemaker