



2018 Cabernet Sauvignon Oakville Ranch Vineyard – Oakville, Napa Valley



THE VINEYARD

Oakville Ranch is a rugged 330-acre estate, tucked into a rocky shelf 1,400 feet above Napa Valley. It is in the foothills of the Vaca Mountains on the far eastern edge of the renowned Oakville AVA. This unique setting allows the vineyard to take advantage of the cooling breezes of the Pacific and the warm, dry air of the Central Valley. These optimal conditions, in addition to precise, careful, organic farming practices, result in grapes with a clear sense of place and uniformity. The rocky clay, loam and basalt soils have a heavy iron influence providing structure, power and depth. This 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.

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. 2018 was a dream year at Oakville Ranch Vineyard. Even, warm temperatures allowed the grapes to fully ripen at an ideal pace. The vines offered rich fruit and balanced acidity. Barrels were selected and blended from individual lots of clone 337 and clone 4. A bit of Petit Verdot from an adjacent hillside block was blended in, adding depth and another layer of texture. Each component was vinified separately and aged in French oak barrels for 20 months before bottling.

FERMENTATION & BOTTLING DETAILS

- 96% berry-sorted Cabernet Sauvignon, 4% Petit Verdot
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled unfined and unfiltered
- Bottled June 2020

FINISHED WINE DETAILS

- Alcohol: 14.5%
- pH: 3.58
- TA: 6.3 g/L
- Retail Price: \$175
- 250 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