



2020 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

2020 was a challenging year across the globe as we managed through a pandemic full of unknowns and mandated lockdowns. In the Napa Valley, the grape vines woke up early and demanded their normal attention anyway. Work in the vineyards proceeded with smaller crews that practiced social distancing and wore facial coverings. Summer wild fires impacted many vineyards and hard decisions were made not to pick several vineyard blocks. We kept our focus on producing only the highest quality wine and only picked grapes and made wines that met our standard. As a result, we bottled only a small quantity of Cabernet Sauvignon that showed exceptional vintage quality. Our Oakville vines responded well to the high temperatures in 2020. Each block was fermented separately in small lots. They were then aged in Darnajou, Sylvain and Taransaud barrels, which framed the bold flavors and allowed the young wines to develop individually. After 20 months in barrel, the wines were racked, blended and bottled, showcasing layers of dark fruit flavors and balanced structure.

FERMENTATION & BOTTLING DETAILS

- 100% berry-sorted Cabernet Sauvignon
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled June 2022

FINISHED WINE DETAILS

- Alcohol: 14.5%
- pH: 3.64
- TA: 6.0 g/L
- Release Date: Summer 2023
- Retail price: \$95
- 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