

## Sojourn Cellars Cabernet Sauvignon Oakville

### Sojourn Cellars

#### United States - California - Oakville

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.

This blend of our generous and supple Oakville Cabernet Sauvignon is dominated by Oakville Ranch Vineyard. Located in the hills among famous neighbors Dalla Valle, Pedregal and Backus vineyards, Oakville Ranch produces powerful, rich, structured wines. Cabernet Sauvignon wines made from two other vineyards along Skellenger Lane were blended in to add expressive fruit character and lush tannins. Each component of this blend spent four weeks fermenting on skins to ensure that the tannins and fruit flavors were balanced. The resulting wine is rich and vibrant, offering vivid flavors of blackberry, raspberry, cassis and mocha.



### Specifications

<b>Appellation</b>	Oakville
<b>Wine Type</b>	Red
<b>Varietals</b>	98% Cabernet Sauvignon and 2% Petit Verdot
<b>Age of Vines</b>	Average 15 years
<b>Soil type</b>	Rocky clay, loam and basalt soils with a heavy iron influence + alluvial soils along the Oakville foothills.
<b>Vinification</b>	<ul style="list-style-type: none"><li>• Open-top fermentation</li><li>• Native yeast</li><li>• Aged 20 months in barrels (75% new French oak from Darnajou, Sylvain and Taransaud cooperages).</li><li>• Alcohol: 14.5%</li><li>• pH: 3.68</li><li>• TA: 6.3 g/L</li></ul>
<b>Production</b>	900 (9-liter cases)
<b>Pairings</b>	Any red meat !

### Codes, Weights and Measures

<b>UPC</b>	8 61557 00035 2
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle

<b>SCC</b>	1 08 61557 00035 9
<b>Case Weight</b>	38
<b>Cases/Pallet</b>	44
<b>Layers/Pallet</b>	11
<b>ABV</b>	14.50%
<b>SRP</b>	\$ 97.50 USD 750mL Bottle