



2019 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 2019 vintage was similar to 2018 in that the mild season allowed for long and slow maturation. The lack of major heat waves and virtually no rain during harvest allowed us to pick every vineyard block at optimal ripeness. The 2019 vintage was slightly lower yielding, which resulted in greater concentration in the wines. Robust structures and rich flavors are consistent throughout the vintage. All of our 2019 Oakville grapes were 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 rich textures. 2019 is a collectors' vintage with plenty of outstanding structure.

FERMENTATION & BOTTLING DETAILS

- 98% berry-sorted Cabernet Sauvignon, 2% Petit Verdot
- Open-top fermentation
- Native yeast
- 75% new French oak
- Bottled June 2021

FINISHED WINE DETAILS

- Alcohol: 14.5%
- pH: 3.68
- TA: 6.3 g/L
- Release Date: Spring 2022
- Retail price: \$85
- 900 cases produced
- AVA: Oakville

TASTING SALON

141 East Napa Street
Sonoma, CA 95476

707-938-7212

salon@sojourncellars.com

www.sojourncellars.com

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