



CABERNET SAUVIGNON

NORTH COAST

2023

NUMBERS

pH: 3.64

TA: 6.4 g/L

Alcohol 13.1%

Bottled: Fall 2024

Cases: 4000

Camp was created in 2011 to showcase the quality and value of Sonoma County wine. We work with top growers in very high quality and responsibly farmed, though lesser known, vineyards throughout Sonoma County to produce delicious, approachable, and affordable wines. All wines undergo native yeast and bacteria primary and secondary fermentations without the use of commercial fermentation aids or additives.

The 2023 is 27% Cabernet Sauvignon from the Lolonis Vineyard (certified organic) in Redwood Valley, 27% Cabernet Sauvignon from Campovida in Hopland (certified organic), 22% Cabernet Sauvignon from the Martorana Vineyard in Dry Creek Valley (certified organic), 8% Cabernet Sauvignon from the Shamway Vineyard in Sonoma Valley (certified organic), 5% Cabernet Sauvignon from the Prior Vineyard in Sonoma Valley (certified organic), 10% Merlot from the Gibson Vineyard in Hopland (certified organic), and 1% Merlot and Cabernet Sauvignon from the Morrison Vineyard in Sonoma Valley (certified organic).

All lots were fermented in stainless steel with a minimal 1-2 punchdowns or pumpovers per day and aged in neutral French oak barrels.



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