



# CABERNET SAUVIGNON

## NORTH COAST

### 2024

#### NUMBERS

pH: 3.50

TA: 6.25 g/L

Alcohol 13.1%

Bottled: Spring 2026

Cases: 4200

Camp was created in 2011 with the goal and idea that high quality, well-crafted, wines from well respected appellations can be sustainable, accessible, and fun. We work with top growers in very high quality and responsibly farmed, though lesser known, vineyards throughout Sonoma and Mendocino Counties to produce delicious, approachable, and affordable wines. All wines are fermented with indigenous yeast and undergo spontaneous secondary fermentations without the use of commercial fermentation aids or additives.

The 2024 is 36% Cabernet Sauvignon from the Lolonis Vineyard (certified organic) in Redwood Valley, 20% Cabernet Sauvignon from Waddington Ranch in Hopland (certified organic), 20% Cabernet Sauvignon from the Martorana Vineyard in Dry Creek Valley (certified organic), 9% Cabernet Sauvignon from the Shamway Vineyard in Sonoma Valley (certified organic), 4.5% Cabernet Sauvignon from the Prior Vineyard in Sonoma Valley (certified organic), 7.5% Merlot and Cabernet Sauvignon from the Morrison Vineyard in Sonoma Valley (certified organic), and 3% Merlot from the Gibson Vineyard in Hopland (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 for 20+ months.



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