



# SABINA

## VINEYARDS

### OAKVILLE VINEYARDS INFORMATION

Sabina Vineyards produces two Cabernet Sauvignons from two different sub-appellations in the Napa Valley. The Estate Cabernet Sauvignon is grown in vineyards surrounding the Sabina winery located in St. Helena, and the Oakville Cabernet Sauvignon is sourced from two expressive vineyards located in the Oakville region. The following gives detailed information about Sabina Vineyard's Oakville Cabernet Sauvignon Vineyards.

#### *Sabina Vineyards Cabernet Sauvignon from the Oakville Appellation*

Grapes for this wine are sourced from two small, exotic vineyard sites in the world-renowned Cabernet Sauvignon growing region of the Oakville Appellation. One vineyard is planted on an extremely rocky mountain slope, while the other is from a mature, 25-year old valley floor vineyard. These two vineyards give our winemaker the raw materials to create a wine with mouth filling texture and structure with great longevity. The Cabernet Sauvignon from Oakville makes extremely complex wine with the signature of luscious black cherry and black currant aromas and flavors.

The Oakville American Viticultural Area is an officially demarcated area that extends to 600 feet in elevation and is distinguished by a unique terroir that is conducive to growing powerful Cabernet Sauvignon. In fact, many preeminent producers of the variety have their vineyards in Oakville. Much of Napa Valley is a superior place to grow Cabernet Sauvignon; however, Oakville's micro-climate and distinguished red soils are ideal for creating the essential qualities of deep, complex wines with the structural integrity to last for decades.

#### *Oakville Cabernet Sauvignon from Mountain Vineyards*

Our mountain grapes are from vineyards on a steep, rocky bench located in the eastern hills of Oakville that face towards the west. A thin layer of topsoil is found over porous volcanic rock which is called, "tuff". Five different Cabernet Sauvignon selections are planted here which contribute to the complexity of the wines. When the vines were initially planted six to eight years ago, pick axes and spiked poles were the best tools for the job. Small arched bridges were constructed in order to convey supplies across the steep ravines. A maze of goat trails around large boulders guides one across the densely contoured slopes to the dizzying view on top. Vines receive about five gallons a week per vine during the growing season. Conditions are so extreme that when the grapes are picked, they are put into small lug boxes and then handed down the mountain man-to-man with a brigade of over 30 men who convey the boxes from the top of the vineyard to the bottom. The slopes are too steep for tractors and all work is done by hand out of necessity. Because the vines struggle in this rigorous setting, the grapes are full of intense fruit, power and opulence. Other famous neighboring vineyards in this region include Screaming Eagle and Dalla Valle.

#### *Oakville Cabernet Sauvignon from Valley Floor Vineyards*

The Oakville valley floor grapes are sourced from Cabernet Sauvignon vineyards located between Highway 29 and the Napa River just south of the Oakville Crossroad. These dry-farmed vines were planted in the early 1980's in soils that are comprised of gravelly Bale loam. These well-established vines have been trained on a highly unusual and very effective trellis system called an alternate bi-lateral trellis. This trellis provides a divided canopy for good circulation of air and allows the grapes to be shaded from the direct heat of the day. Grapes from the valley floor are providing our wines with classic dark fruit aromas and firm, subtle tannins with integration of flavors and great balance.