

HOBOWINE

CAMP

2022 Camp Cabernet Sauvignon, North Coast

Camp Wines were created by the Hobo Wine Co. in 2011 to showcase the quality and value of Sonoma County wine. We work with top growers and vineyard managers in very high quality and responsibly farmed, though lesser known, vineyards throughout Sonoma County to produce delicious, approachable, and affordable wines.

Like Hobo, the Camp wines employ native yeasts and malolactic bacterias for the primary and secondary fermentations without the use of commercial fermentation aids or additives. The wines are aged in real oak barrels and/or stainless steel tanks vs. alternatives or flavoring agents.

- 45% Cabernet Sauvignon from the Lolonis Vineyard in Redwood Valley,
- 20% Cabernet Sauvignon from Campovida in Hopland
- 14% Cabernet Sauvignon from the Martorana Vineyard in Dry Creek Valley
- 8% Cabernet Sauvignon from the Shamwary Vineyard in Sonoma Valley
- 5% Cabernet Sauvignon from the Prior Vineyard in Sonoma Valley
- 4% Merlot from the Gibson Vineyard in Hopland
- 4% Merlot and Cabernet Sauvignon from the Morrison Vineyard in Sonoma Valley

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

