

**SCORE: 90**

## **2015 Sojourn Cellars Sonoma Coast Chardonnay**

14.1% alc., pH 3.36, TA 0.67, 591 cases, \$38.  
Release spring 2017. Whole cluster pressed,  
fermented in French oak barrels with native  
yeast, complete malolactic fermentation, and  
aging 11 months in French oak barrels, 30% new.  
Bottled Unfined.

*Moderately light golden yellow color and clear in the glass. This wine is intended to please those who prefer a ripe, more buttery style of Chardonnay. Aromas of yellow stone fruits and lemon are echoed in the flavors with added tropical and buttery oak notes. Nicely balanced, slightly viscous in texture, with a pleasing fruit intensity and a good cut on the finish.*