

**SCORE: 93**

**2015 Sojourn Cellars  
Rodgers Creek Vineyard  
Sonoma Coast Pinot Noir**

14.2% alc., pH 3.55, TA 0.61, 774 cases, \$48. Release spring 2017. Since 2008, Sojourn has worked with this vineyard sits high on a ridge in the Petaluma Gap, taking the full brunt of wind and thick fog that define this cool climate zone. Soils are volcanic ash on steep inclines. The foundation of the wine is Pommard clone that underwent 15% whole cluster fermentation, with some clone 777 that was de-stemmed. Barrels from the Bertranges forest was used to offer earthy umami characteristics that enhance the earth and mushroom notes of the Pommard clone in this wine. Open-top fermentation with native yeast, aged in French oak barrels, 50% new. Bottled unfinned and unfiltered.

*Moderately light reddish purple color in the glass. Deep aromas of earthy cherry fruit with a hint of stem and sandalwood. Inviting marriage of ripe black cherry and blackberry fruits with savory hints of earth and mushroom. Noticeable, but not intrusive velvety tannins, with a welcome touch of toasty oak, and a finish with emphatic length. Even better the following day from a previously opened and re-corked bottle.*