

Sojourn Cellars

Craig Haserot and winemaker Erich Bradley started Sojourn Cellars in 2000 and released their first Pinot Noir in 2004. Their handcrafted wines have since won considerable praise from the wine press. Multiple vineyard-designated Pinot Noirs are offered from primarily the Sonoma Coast AVA. The wines are sold through an allocated mailing list with limited distribution. The Pinot Noirs are consistently among my favorites and they show remarkable consistency. The wines reviewed here have admirable balance and easy approachability. Sojourn has a barrel program in which consumers may own an individual barrel of luxury wine created by winemaker Erich Bradley. Once the barrel has finished aging, Sojourn will help create a private label for the bottles. Each barrel produces 288 bottles of wine.

2012 Sojourn Cellars Campbell Ranch Vineyard Sonoma Coast Pinot Noir

14.2% alc., H 3.66, TA 0.57, 275 cases, \$59. This vineyard is located in the remote far west Sonoma Coast near Annapolis and is now managed by Ulises Valdez. 100% de-stemmed, native yeast fermentation, aged in 50% new French oak, bottled unfiltered and unfiltered. Clones 115 & 777. *Moderately dark reddish purple color in the glass. The nose evolves beautifully over time in the glass, revealing an enticing array of aromas including cherry pie glaze, spiced raspberry, red plum and garden flora. Velvety on entry and exit with mid weight flavors of blueberry and cherry with slightest riff of spice. This wine is more than fruit centric with an appealing earthy, forest undertone. Beautifully balanced with submerged tannins and welcoming finishing intensity. Score: 94*

2012 Sojourn Cellars Sangiacomo Vineyard Sonoma Coast Pinot Noir

14.5% alc., pH 3.65, TA 0.55, 1,150 cases, \$54. This vineyard is located on Roberts Road at the western base of Sonoma Mountain in the Petaluma Gap. Clones 115 and 777 form the foundation of this wine with some Pommard clone and Swan selection blended in. 100% destemmed, native yeast fermentation, aged in 50% new French oak, bottled unfiltered and unfiltered. *Moderate reddish purple color in the glass. Deep aromas of dark red cherries, raspberries and rose petals bring the nose to attention. Delicious flavors of fresh cherries, baking spice and sandalwood on a seamless frame. Very satisfying, with an appealing modesty and elegance and a silky mouth feel. A cherry kiss on the generous finish encourages another sip. Score: 94*

2012 Sojourn Cellars Gap's Crown Vineyard Sonoma Coast Pinot Noir

14.6% alc., pH 3.59, TA 0.58, 825 cases, \$54. Vineyard located in the northern end of the Petaluma Gap. Rocky soils that are de-vigorating. Clones 115, "828," and 667 fermented and aged separately and then blended. 10% whole cluster. Native yeast fermentation, aged in 50% new French oak, bottled unfiltered and unfiltered. *Moderate reddish purple color in the glass. Nicely perfumed with aromas of black cherry, baking spice and toast. Smooth and harmonious on the palate, with layers of flavor including black cherry, black raspberry, saffras, and spice. The toasty oak is nicely integrated, the tannins are supple and the wine finishes with respectable intensity. This is the most concentrated wine in the 2012 Sojourn lineup, but the wine handles its sappy fruit beautifully. Score: 92*

2012 Sojourn Cellars Silver Eagle Vineyard Sonoma Coast Pinot Noir

14.2% alc., pH 3.53, TA 0.57, 325 cases, \$59. This 30-acre vineyard is located in the hills north of Occidental in the Green Valley AVA at the western edge of the Sonoma Coast. The wine is a blend of multiple blocks including Pommard, Calera and Vosne-Romanee selections. 100% de-stemmed, native yeast fermentation, aged in 50% new French oak, bottled unfiltered and unfiltered. *Moderate reddish purple color in the glass. The nose unravels nicely over time in the glass, revealing upbeat aromas of dark cherry, grape, and dark raspberry. Juicy and vibrant, featuring dark red fruit flavors with a complimentary sheen of oak spice. The tannins are nicely balanced and the spicy finish is invigorating. Score: 92*

2012 Sojourn Cellars Rodgers Creek Vineyard Sonoma Coast Pinot Noir

14.2% alc., pH 3.68, TA 0.56, 725 cases, \$48. Released spring 2014. This vineyard is perched high on a ridge in the Petaluma Gap. The foundation of this wine is Pommard clone, a 15% portion of which is fermented whole cluster. Clone 777 is blended in. Aged in 50% new French oak. Unfiltered and unfiltered. *Moderate reddish purple hue in the glass. Whole cluster plays a role in this wine with noticeable floral and exotic spice aromas evident on the nose and a slight vegetative, mushroom note underlying the middleweight core of earth-kissed cherry fruit. Soft in the mouth with noticeable but not intrusive tannins, this wine will benefit from more time in bottle. Score: 91*

2012 Sojourn Cellars Wohler Vineyard Russian River Valley Pinot Noir

14.2% alc., pH 3.71, TA 0.57, 550 cases, \$48. Release fall 2014. Young vines (vineyard replanted in 2005-2006) planted to Wädenswil 2A, "828," 115 and 667. 100% de-stemmed, native yeast fermentation, aged in 50% new French oak, bottled unfiltered and unfiltered. *Modest reddish purple color in the glass. Aromas of Bing cherry, cola, spice and sweet oak. The mid weight core of cherry fruit is blessed with hints of cola and spice, and the wine's velvety mouth feel is very comforting and seductive. Fine-grain tannins show up on the finish. This wine has plenty of youthful bright fruit that can't be ignored, but this is not a luscious Russian River Valley fruit bomb. Further time in the cellar will be rewarded. Score: 91*