

# SOJOURN

NEWSLETTER AND WINE OFFERING

SPRING 2016

*"Life is but a Sojourn. Enjoy the best of it."—Plato*

**Happy 2016!** Along with the new year, we are celebrating the third in a series of three remarkable wine vintages resulting from moderate weather, spectacular fruit and masterful winemaking. The 2014 vintage was phenomenal and was rated the best yet for Sonoma Coast Pinot noir by Robert Parker.

If you enjoyed our 2012 and 2013 Pinot noir and Chardonnay wines, you'll love our 2014s! These wines are coming out of the gate strong, drinking well now, yet with plenty of aging potential. Our Spring 2016 Release marches down a familiar path for many of our longer-term customers, with four spectacular Pinot noir, two Chardonnay and two Cabernet Sauvignon wines.

Our flagship **2014 Sangiacomo Vineyard Pinot noir** has a touch more density than its 2013 predecessor, but retains its classic red fruit profile, super creamy texture and great balance. The **2014 Gap's Crown Vineyard Pinot noir** is a "wow" wine with broad shoulders, explosive aromatics and a rich fruit profile. The 80% Pommard clone makeup in the **2014 Rodgers Creek Vineyard Pinot noir** delivers an earthy, mushroom and forest floor profile with superb mouthfeel. The **2014 Sonoma Coast Pinot noir** is friendly and offers depth, nuance and a tremendous value at \$39.

With four Chardonnay vintages now in the bottle, we have refined the program, honed our fruit sources, and are offering two fabulous Chardonnay wines with this release. The **2014 Sangiacomo Vineyard Chardonnay** is fruit forward with a lemon-lime profile on a rich palate with balanced structure. Our **2014 Sonoma Coast Chardonnay** is a three-vineyard blend that is layered, lush and a real crowd-pleaser.

Much has already been said and written about the magnificent 2013 Cabernet Sauvignon vintage. The **2013 Home Ranch Cuvée Cabernet Sauvignon** is very similar to its highly rated predecessors, offering blueberry and cocoa with a lush mouthfeel. The strength and power of the **2013 Beckstoffer Vineyard Georges III Cabernet Sauvignon** showcases the



signature Rutherford Dust aromatic profile for which the region is known. Nicely integrated tannins and a super long finish dominate the profile of this wine.

Sneak preview! 2016 marks the addition of a new, very small lot Pinot noir vineyard designate wine. Later this year, we will be releasing our **2014 Riddle Vineyard Pinot noir** from a site in Green Valley within the West Sonoma Coast appellation. This exceptional vineyard designate Pinot noir offers rich, dark fruit flavors, concentration and silky tannins built on a core of Mt. Eden clone. Make room in your cellar for this one, which will be available in our Fall 2016 Wine Release.

Everyone is encouraged that the 2016 winter and spring will put a solid dent in our multi-year California drought. We are venturing out in the rain with a travel calendar chock-full of new cities, and we hope to see you soon on the road or in the Sojourn Tasting Salon here in Sonoma.

*Erich Bradley*  
Erich Bradley  
Winemaker

*Craig Haserot*  
Craig Haserot  
Proprietor

## PURCHASING OUR WINES

The best way to acquire our wines is to purchase them directly from the winery. We have implemented a secure online ordering system accessible at [www.sojourncellars.com](http://www.sojourncellars.com).

We also welcome orders via phone, fax and snail mail using the personalized order form included with this newsletter. To ensure fulfillment of your allocation, please log in or return your order form as soon as possible. If you would like additional bottles, please fill in the "Additional Bottles Requested" column, and we will do our best to accommodate your requests.

### 2014 SANGIACOMO VINEYARD PINOT NOIR, SONOMA COAST

The 2014 Sangiacomo Vineyard Pinot noir is one of the most complex and layered vintages of this wine that we have produced. It is deep, with lush, creamy texture and aromas and flavors of red fruit, earth, and hints of forest floor. The vineyard is situated on Roberts Road at the western base of Sonoma Mountain. We source fruit from six distinct blocks, with each one adding a layer of texture and flavor nuance. Climate is key to this vineyard's ability to produce noteworthy Pinot noir. Cool ocean breezes and Petaluma Gap fog keep the heat in check. The 2014 growing season began very early with winter drought conditions leading to early bud break and one of the earliest harvests on record. The resulting wine is spectacular!

### 2014 GAP'S CROWN VINEYARD PINOT NOIR, SONOMA COAST

Gap's Crown Vineyard continues to impress us as winemakers, with each block offering exceptional and distinctive qualities that make blending the final wine a fun and rewarding experience. For the 2014 vintage we just keep saying "wow," and we think you will as well, once you taste the wine. Dark cherry and blackberry aromas lead to hints of baking spice and thyme. It makes a stunning first impression with its explosive aromatics, plush texture and bold structure. In 2014, we fermented 10% of the grapes whole-cluster adding to the wine's rich character and aromatic complexity. This vineyard sits just above Sangiacomo Vineyard on a hillside and is considered in the highest echelon of California Pinot noir vineyards.

### 2014 SANGIACOMO VINEYARD CHARDONNAY, SONOMA COAST

Our Sangiacomo Vineyard Chardonnay is produced from the same vineyard as our highly-rated Pinot noir. We sourced fruit from three distinct blocks again in 2014. Each block offers something unique, and all are perfectly suited for growing Chardonnay with high winds, fog and well-drained soils. Small clusters and low yields provide concentrated flavors, great acidity and length. This is a rich, impressive Chardonnay with distinctive aromas and layers of texture. Aromas of citrus, pear, lemongrass, and hints of crème brûlée lead to concentrated flavors. Excellent natural acidity gives the wine length and depth. The grapes were pressed whole-cluster and fermented in French oak barrels utilizing 30% new oak.

### 2014 SONOMA COAST CHARDONNAY

Our 2014 Sonoma Coast Chardonnay is a blend of several unique lots from three distinct vineyards spanning this cool-climate appellation. We sourced Old Wente clone and clone 95 Chardonnay grapes from Sangiacomo and Durell Vineyards again, and, new in 2014, blended in clones 76 and 95 from Gap's Crown Vineyard. The resulting blend is a serious wine with precision and detail, while still being open and friendly. A lovely nose of stone fruit, apples and white flowers leads to rich flavors and an intriguing mix of depth and vibrancy on the palate. Refreshing and layered, this wine is a fabulous blend of old-world style and new-world eloquence. Each lot was fermented in French oak barrels utilizing 30% new oak.



## 2014 RODGERS CREEK VINEYARD PINOT NOIR, SONOMA COAST

Rodgers Creek Vineyard is well suited for growing Pinot noir. It sits high on a ridge in the heart of the Petaluma Gap, taking the full brunt of wind and fog that define this cool climate zone. The vines grow in light, chalky, volcanic ash soils on steep inclines. This causes natural vine stress and results in highly concentrated wines. Moderate summer weather in 2014 allowed the grapes to develop at an even pace. The Rodgers Creek vines never looked better, and the resulting wine is a step up in terms of depth and refinement. In 2014, we whole-cluster fermented 15% of the grapes to add aromatic complexity and verve. Distinctive aromas of mushroom and soy overlay layers of red fruit flavors, earth and hints of rosemary.

## 2013 BECKSTOFFER VINEYARD GEORGES III CABERNET SAUVIGNON, NAPA VALLEY

The 2013 vintage provided idyllic weather conditions in Napa Valley, with moderate heat during the summer and just enough high heat and dry conditions in the fall to ripen Cabernet Sauvignon grapes perfectly. For winemakers, the vintage offered superb conditions to pick grapes at optimum ripeness. Thicker skins and even ripening resulted in a balanced, complex wine of depth and nuance. This wine is bold and rich, with ample structure, yet maintaining a silky smooth texture. It is one of the best wines we have produced from the famed Beckstoffer Vineyard Georges III in Rutherford. This vineyard is the former Beaulieu Vineyard No. 3, originally planted by Georges DeLatour in 1928. It is one of Beckstoffer's premier Napa Valley vineyards and showcases the signature Rutherford Dust profile.

## 2014 SONOMA COAST PINOT NOIR

Our Sonoma Coast Pinot noir is a blend of eight unique lots produced from several vineyards spanning the appellation from Occidental to the Petaluma Gap. Gap's Crown, Sangiacomo, Rodgers Creek and Riddle Vineyards provided key components for this complex Pinot noir with a myriad of textures and flavors. The 2014 vintage of this wine is concentrated, with explosive aromatics and lush textures that are characteristic of the Gap's Crown and Sangiacomo Vineyards. It offers darker fruit aromas and hints of cherry and earth. Flavors are layered with dark cherry, blackberry, and Asian spices. This wine showcases the cool-climate terroir and range of soils prominent in the Sonoma Coast appellation. It continues to be a fan favorite and a tremendous value at \$39.

## 2013 HOME RANCH CUVÉE CABERNET SAUVIGNON, SONOMA VALLEY

The Home Ranch Cuvée is built on a core of clone 337 Cabernet Sauvignon from the Home Ranch Vineyard in southwest Sonoma Valley, planted by Sojourn proprietor Craig Haserot in 2002. Tight spacing and immaculate vine training result in evenly ripened grapes with tiny berries and loose clusters. The 2013 vintage delivered minuscule yields in Home Ranch Vineyard, resulting in a highly concentrated wine with inky color and persistent length. We blended the Home Ranch fruit with Cabernet Sauvignon from a neighboring vineyard in southern Sonoma Valley, resulting in a complex cuvée. Aromas of blueberry, cherry and cocoa explode out of the glass. Red and dark fruit flavors and hints of sweet spice and chocolate lead to lush textures and a lingering finish.

## EARLY BIRD GETS THE WORM

## WINEMAKER UPDATE

The 2014 growing season began very early with winter drought conditions leading to early bud break and one of the earliest harvests on record. March rains fueled the vines, and moderate summer weather allowed the grapes to develop at an even pace. We began picking in late August as the grapes achieved optimal ripeness. All of our Pinot noir and Chardonnay grapes were picked by the end of September for the first time. Thicker grape skins and even ripening conditions resulted in robust, complex wines of depth and nuance.

## BEST NAPA VALLEY CABERNET SAUVIGNON VINTAGE!

Robert Parker of *The Wine Advocate* has rated the 2013 vintage of Napa Valley Cabernet Sauvignon 98 points, making it the highest rated vintage in the history of the region, besting 2012 and 2007 both by 2 points. There is no arguing with the exceptional quality of the 2013 vintage. These are some of the finest Cabernet Sauvignon wines that Sojourn has produced to date. Enjoy!



SOJOURN

## GAP'S CROWN VINEYARD SPOTLIGHT

Gap's Crown is a high-end hillside vineyard that is considered in the top echelon of California Pinot noir and Chardonnay vineyards. It is located at the north end of the Petaluma Gap wine region near the community of Pengrove overlooking the Sangiacomo Vineyard on Roberts Road at an elevation of 300-800 feet above sea level. The vineyard is planted to 106 acres of Pinot noir and 32 acres of Chardonnay. This is an extremely rocky, well-draining site with mostly northwestern exposure that consistently produces powerful, concentrated wines in a new-world style. The strong, cold winds and fog of the Petaluma Gap effectively moderate temperatures during warm spells in the summer and fall, enabling the crop to hang into late September and October in most vintages while retaining natural acidity.

Steep slopes and rocky soils cause significant vine stress, resulting in vines that produce very small berries with dark purple coloring and ample levels of tannin and acid. The resulting wines are concentrated, with complex flavors and phenomenal structures. In 2014, the Gap's Crown Pinot noir grape skins were thick and ripe, resulting in a well-structured, layered, and built to age wine. Clones 667 and 115 formed the base of the blend. We also whole-cluster fermented 10% of clone 828 to add additional complexity.

In 2014, we also produced our first Sojourn Gap's Crown Vineyard Chardonnay, which will be released this fall. This site is well suited for growing Chardonnay, especially on the lower slopes with southern exposures that receive adequate sunshine. Sojourn sourced Chardonnay clones 95 and 76, which blended harmoniously to produce a mineral-driven wine with layers of rich textures.

Gap's Crown Vineyard was first planted in 2002 and later purchased by Bill Price, who continues to sell grapes to Sojourn and other top producers such as Kosta Browne, Patz & Hall and MacPhail.

"The fruit has always been killer," said winemaker Michael Browne of Kosta Browne, calling it "the backbone of our Sonoma Coast Pinot Noir." The 2009 Kosta Browne Sonoma Coast was Wine Spectator's Wine of the Year in 2011.



## PAIRING FOR GAP'S CROWN VINEYARD PINOT NOIR BEEF SUGO WITH POTATO GNOCCHI

2 tbsp extra virgin olive oil	1 sprig rosemary
¼ lb pancetta	2 cups dry red wine
4 lbs beef shanks (aka osso buco), about 2 inches thick	2 cups canned tomatoes (Preferably San Marzano), crushed by hand, drained
2 medium onions, diced	1-1½ cups chicken stock
½ cup diced carrot	Salt and pepper
½ cup diced celery	1½ lbs gnocchi or pasta of your choice
2 large cloves garlic, halved	Parmigiano-Reggiano
2 bay leaves	
4 sprigs thyme	

Preheat oven to 300°. In large Dutch oven, heat oil over medium. Add pancetta. When starting to brown, remove and set aside. Brown shanks in batches. Add carrot, onion and celery to pot with pinch of salt. When vegetables are soft, add wine and reduce by half. Add bay, thyme, rosemary, garlic, tomatoes and stock.

Return pancetta and shanks to pot and roast for 2 hours or until meat is very tender. Remove herbs and shanks from pot. Discard bones and cartilage. Pull the meat apart into small pieces and then roughly chop. Using a mesh strainer and wooden spoon, push sauce and vegetables through. Add the meat back to the sauce and keep warm.

Cook the gnocchi or pasta and toss with the sauce. Grate Parmigiano-Reggiano at the table. Serves 6-8

*Recipe courtesy of Sepia Chicago.*

## VISIT US IN SONOMA!

We welcome the opportunity to host you at our Tasting Salon, located in downtown Sonoma. Sojourn Cellars offers a unique, comparative tasting where guests explore the nuances of terroir and distinctive vineyard sites. Our seated tastings feature flights of single vineyard and appellation Pinot noir, Chardonnay and Cabernet Sauvignon. To ensure a quality, educational and intimate experience, we offer tastings daily by appointment only.

## CONTACT US

### Tasting Salon

141 East Napa Street  
Sonoma, CA 95476  
707.938.7212  
salon@sojourncellars.com

### Mailing Address

P.O. Box 1953  
Sonoma, CA 95476  
Office: 707.933.9753  
Fax: 707.940.0303

Order wine online: [www.sojourncellars.com](http://www.sojourncellars.com)

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